

THE NATIONAL Provisioner

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Meat Packing and Allied Industries

Volume 86

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Number 16



THE KROGER GROCERY & BAKING CO.

ESTABLISHED 1884

RETAILERS - MANUFACTURERS - IMPORTERS

Cincinnati, Ohio.
February 10, 1932.

Automatic Linker Inc.
125 West 45th St.
New York, N.Y.

Att. Mr. Henry Cohn, President

Dear Sir:

Your Automatic Linking Machine installed in our Cincinnati Packing Plant, now in operation for a year is giving general satisfaction.

The sturdy construction of your machine makes maintenance expense almost nil.

Uniform linking and non breaking of casings is a desired feature at all times, and your machine fulfills these requirements satisfactorily.

Labor costs have been reduced and a standard production control arrived at which we find most satisfactory.

Yours respectfully,

THE KROGER GROCERY & BAKING CO.
Cincinnati Packing House

A. P. Hunsaker
Manager

*We Install
this Machine
in Your Plant
On Trial*



AUTOMATIC LINKER, INC.
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FREE TRIAL.

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 86. No. 16

APRIL 16, 1932

Chicago and New York

Others Are Getting It—Why Not You?

Packer C Would Not Let His Men Shade Prices And He Got the Business and the Profit Too!

"You salesmen know what 2c and 3c look like. But how many of you know what a quarter of a cent looks like?" one packer asked his selling staff at the opening of the Easter ham campaign.

He impressed upon his men the importance of a closer acquaintance with that extra quarter of a cent, and what it would mean to the company in terms of profit.

This sales manager had his men with him. They caught his meaning.

The quarter-cent profit idea grew, and at the end of the week one salesman announced proudly to the boss that he figured he had made his salary that week by the extra quarter cent he secured on orders.*

Held His Men in Line

This packer enjoyed an excellent Easter business on hams, as well as other products. He did not permit his salesmen to report low sales as a reason for price cutting.

These men were instructed to stick to their list. From time to time some phoned for permission to shade, so they could take sizeable orders. When refused, they predicted the company's volume would fall far below the quota if the price policy were adhered to.

Easter approached and orders still were lacking. But no change in policy was permitted.

The last week preceding Easter

orders came in fast and at the price list. The volume was as good as that of the preceding year—AND THE PROFIT WAS FAR BETTER.

This packer writes regarding his experience in this particular campaign as follows:

Tonnage with a Profit

Editor The National Provisioner:

I have been much interested in such articles of yours as "Why Do Meat Packers Print Price Lists?"

As soon as packinghouse salesmen and sales managers become educated to the fact that it pays to stick to their price, then and only then will the meat packing business run on a profitable basis for all concerned.

We have tried this out, and we find it to be just as ideal in practice as it is in theory.

He Shaded Them UP!

Packer C held his salesmen to the list on Easter hams.

No shading! Never mind the stories of low sales.

When it was all over his realization was $3\frac{1}{2}$ c lb. higher WHOLESALE than a well-known brand was selling for at RETAIL in the same city.

Did it pay?

Read how Packer C did it—in this issue.

If you want to know how Packer A has been doing it FOR TWO YEARS, write to THE NATIONAL PROVISIONER for a reprint of his story from the issue of March 5.

For instance, during the three weeks before Easter we planned an extensive every-customer campaign for the sale of hams. We figured our cost plus a reasonable profit margin and insisted our men get this price.

We impressed upon them the perfected quality of our brand, the advertising we were doing to help the demand, and set as our goal the business we did last Easter.

Discouraging at First

The salesmen ran into very discouraging competition in every territory. We heard one report after another that we were certainly going down on this campaign.

The salesmen called every day asking for another half or one cent concession to take on a big sale. But we held tight and did not break our market.

For the first two weeks orders dribbled in very slowly. We stressed the importance of making good on this sale at the present time, and of all our products we featured hams and urged each salesman to sell his share of our quota.

When the last week drew near those customers who had held off buying hoping for cut prices had to determine where they would place their business.

But They Won Out!

Orders came rolling in faster than we could check them, AND

*Name on application.

THEY WERE AT OUR PRICE! Quality and hard work had won out.

We did not throw away our profit or that of our competitors by cutting prices. Instead, our men knew their price was permanent, and it was up to them to get the business at that figure.

And the price we asked and got was the retail price of many popular advertised brands! I honestly believe we sold just as many hams as if we had had a lower price.

And I agree with Packer B that depriving the salesman of 'shading' privileges does not take away his 'trading initiative.' But it does develop his sales ability, and proves to his manager that he is either a salesman, selling the goods and reputation of his house, or he is a Santa Claus whose excuse invariably is that the "price is out of line."

Good Merchandising Methods

I think the dealer who buys a quality product enjoys a confidence in his merchandise that enables him to talk something besides price, and tell his customers they are getting their money's worth. The dealer is interested in a quality product, provided he can sell it at a profit, and the consumer is willing to pay a few cents extra IF SHE KNOWS IT IS QUALITY.

Upon this theory we based our campaign, and we came very close to our goal of last year's record, with the satisfied knowledge that it was all profitable business.

We have found that it is better to show profit with a loss of volume, than volume with a loss of profit.

Yours truly,

PACKER C.

New Thinking Needed

"Methods of yesterday will not meet the problems of today," said an industry leader in discussing the merchandising of packing-house products. He, too, stressed the importance of that quarter cent profit.

"Salesmen who shade off that 1/4c shade off the profits of the industry," he said. And he might have added that sales managers who let them do it should bear the blame.

"The most constructive thing each packer can do is to set his merchandising practices in order," continued this leader. "Un-

til the entire industry does this many difficulties will be faced. But the principle is right and is bound to win.

"Cursing our competitors will not solve the problems of the industry," he added.

Don't Listen to the Birdies

He urged that packers and sales managers pay less attention to salesmen's reports of low sales.

"Do your men ever report a

competitor's high sale?" he asked. "You bet they don't! They never hear of them."

The salesman's attitude is a negative rather than a positive one. It is not to be supposed that all sales are made below the prices asked by packers whose price lists are made right.

The salesman might better learn to match the high sales in his territory, rather than the low.

Smoking Tests Enable Meat Packer To Check Shrinkage Results

A large percentage of the shrinkage loss in smoked meats occurs in the smokehouse.

Packers are supposed to watch smoking operations carefully, and to maintain close control over the process to keep this loss at a minimum.

Tests to determine exact weight losses on the various products are the best means of control.

Such tests are important from several angles:

1.—They aid in keeping smoke-

house attendants up on their toes.

2.—They enable the packer to detect bad conditions that cause excessive shrink losses, and to correct them.

3.—They serve as checks on methods and processes.

4.—They are necessary for accurate cost accounting purposes.

Another valuable use to which these smoking tests can be put by a packer is for determining general smoking efficiency by comparing his results with those that are being secured in other plants.

Tests on Weiners and Frankfurts.

The following smoking tests were made recently in Eastern meat plants under everyday working conditions. In each case care was taken to secure accurate weights of green and smoked meats:

TEST No. 1—WEINERS.

Smoking time, 50 min.

	Wt., lbs.
Green linked	272
Smoked	253
Shrink, 6.9%, or	19

TEST No. 2—WEINERS.

Smoking time 50 min.

	Wt., lbs.
Green linked	261
Smoked	243
Shrink, 6.8%, or	18

TEST No. 3—WEINERS.

Smoking time 50 min.

	Wt., lbs.
Green linked	253
Smoked	239
Shrink, 5.5%, or	14

TEST No. 4—WEINERS.

Smoking time 50 min.

	Wt., lbs.
Green linked	273
Smoked	262
Shrink, 4%, or	11

TEST No. 5—WEINERS.

Smoking time 55 min.

	Wt., lbs.
Green linked	273
Smoked	256
Shrink, 6.2%, or	17

(Continued on page 27.)



KEEPS SMOKING COST LOW.

Among advantages claimed for the insulated steel, revolving track smokehouse are uniform products, small shrink and low smoking cost. A motor mounted on the top revolves the cage during the smoking operation, subjecting each piece of meat to the same conditions of smoke and temperature. The houses are available in single or multiple units. A house of this type measuring 6 ft. 6 in. square with a standard fire pit has a capacity of 90 hams, 100 pieces of bacon, 275 butts, or 40 or 50 sticks of frankfurts. (M. Brand & Sons photo.)

†See The National Provisioner, March 26, p. 15.

New Type Insulation Made from Hog Hair

**Important By-Product Goes Begging Until
One Packer Develops New Markets For It**

Hog hair has been more or less of a drug on the market for a long time.

Formerly packers tanked their hog hair when upholstery and allied market demand was slack. Now it doesn't pay even to tank it, and many packers are burning this by-product.

Replaced in the upholstery and mattress markets to a considerable extent by substitutes no better or not as good, hog hair has gone begging.

But while most packers charged their hog hair take-off as a loss, Wilson & Company went ahead and through research and experiment developed a new use for hog hair which promises to change the picture completely.

This Packer Finds Market

This is the use of hog hair as an insulant.

The first field this packer developed for this new product—refrigerator cars and refrigerated trucks—promises a potential market for hog hair equal to more than half the yearly production of the industry.

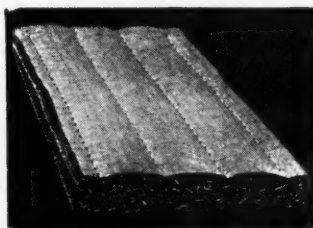
And other fields remain for later consideration.

This new insulant, known as "Haircraft," is already in use by 9 railroad companies and 4 private car lines, while more than 70 motor truck body builders make use of this blanket insulation in turning out refrigerated and insulated truck jobs.

How Insulant Is Made.

Many meat packers are using the new hair insulation with good results, including the Jacob Dold Packing Co., Buffalo, N. Y.; Mickleberry Food Products Co., Chicago; T. M. Sinclair & Co., Ltd., Cedar Rapids, Ia.; Hygrade Food Products Co., New York City; Hunter Packing Co., East St. Louis, Ill.; Roberts & Oake, Chicago, and others.

The insulation is made by inclosing a layer of hog hair between two layers of Nibrock duplex craft paper with an asphalt center, and stitching on 2-in. centers. The product has a density of 5.17 per cu. ft., and tests have shown that its conductivity is .26 Btu. per square foot per degree difference in temperature. The insulation is a little over 1/4 in. thick. These figures indi-



NEW USE FOR HOG HAIR.

Here is shown how Haircraft is produced. The chemically treated and cleaned hair is contained between two layers of Nibrock Duplex Craft Paper stitched in rows every 2 in. The insulation is produced in 1/4 in. thickness and weighs about 4 ozs. per square foot.

cate that for purposes where insulation with no structural strength is required the product has many desirable qualities.

This type of insulation is particularly recommended by its makers for truck bodies and refrigerator cars, the claim being made that it fills all of the requirements, being a good insulator, light in weight, odorless and permanent. The hair is given a special treatment before it is formed into insulation, and moisture has practically no effect on it.

How It Is Installed.

In the following table are shown the number of layers of hair insulation and wall spaces recommended by Wilson & Co. engineers for different temperatures when installed in trucks and refrigerator cars:

INSULATION-TEMPERATURE TABLE		
Temperature Degs. F.	Number of Layers.	Wall Space, In.
55 to 60	1	3/4
45 to 55	2	1 1/4
35 to 45	3	2 3/4
15 to 35	4	3 3/4
0 to 15 above	5	4
10 below to 0	6	5

Another advantage claimed for hog hair insulation is the ease and comparatively low cost of applying it. It is resilient and flexible, and fits snugly into corners and around turns. It can be compressed whenever necessary, and resumes its normal form when pressure is released.

While these features are not exclusive to this type of insulation, they are factors which the body and car builder take into consideration in choosing an insulation.

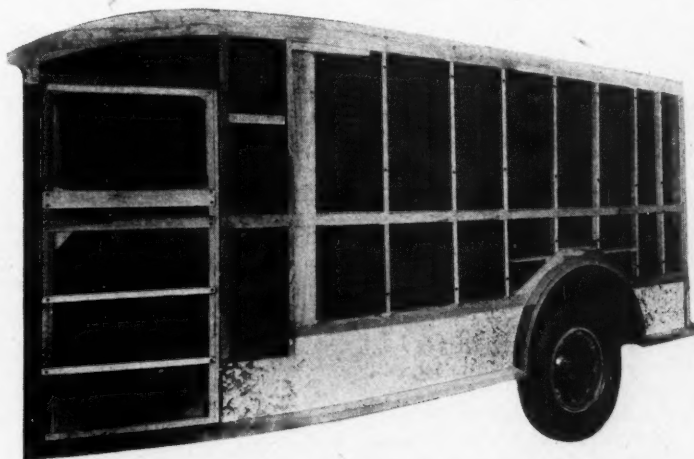
As a Pipe Insulation.

This hog hair product is also coming into greater use for insulating brine pipes, water lines, etc., in the meat plant. The following method is recommended for installing it on brine lines:

Have the pipe clean and dry. Cut the insulation to the proper length, so that all longitudinal and abutting joints will fit closely together.

Mop one side of the insulation with hot asphalt pitch of low melting point and apply to the pipe. Secure the insulation firmly to the pipe by means of a wrapping of two-ply wrapping twine wound spirally on approximately 1-in. centers.

Apply the additional layers in the



HOW BLANKET INSULATION IS APPLIED IN A TRUCK BODY.

Ease of installation is one of the advantages claimed for hair blanket insulation. Careful workmanship to secure a snug fit is desirable for best insulation results. The use of thorough metal in insulated body construction, whereby a direct path for heat transfer is provided, should be avoided.

same manner, using asphalt and twine until four layers have been applied. All joints should be staggered or broken. To the outside of the last layer apply two coats of asphalt pitch, allowing the first coat to set before applying the second.

Where the insulation ends at hangers or fittings it should be sealed off thoroughly to prevent entrance of air and moisture. Fittings should be treated separately in the manner described.

When the insulation has been applied it should be covered with a layer of resin paper, and over this should be sewed on a jacket of burlap or canvas. This outer covering is then sized and painted with at least two coats of white lead and oil paint.

Also Used for Rug Mats.

Hog hair mats for use under rugs are manufactured in the same manner as insulation, the edges being bound to prevent escape of the hair. They are being made in standard rug sizes.

Rug mats have come into quite general use in recent years, their cost being saved in less wear on the rugs due to the more resilient surface provided. Should hog hair come to be generally used for rug mats, this outlet alone would account for a considerable percentage of the production of hog hair in the meat packing industry. As it is, its acceptance already as an insulant for refrigerated trucks and cars alone promises a better market for this packer by-product which lately has been a "drug on the market."

NO ACCIDENT IN 88 PLANTS.

Twenty-five of the 88 packing plants of member companies of the Institute of American Meat Packers participating in the Institute awards for safety in plant operation, operated during the month of March without any lost-time accidents, according to President Wm. Whitfield Woods in a bulletin transmitting to members the March returns.

The number of plants receiving the awards for March is five greater than during either January or February, the first two months of the safety project. The nine plants that have now retained the pennants for three consecutive months are Abraham Brothers Packing Co., Memphis, Tenn.; Armour and Company, Milwaukee, Wis.; Eckert Packing Co., Henderson, Ky.; Adolf Gobel, Inc., New York City plant and Lehmann plant; Interstate Packing Co., Winona, Minn.; Mutual Sausage Co., Chicago; E. W. Penley, Auburn, Maine; United States Cold Storage & Ice Co., Chicago.

The remaining sixteen plants to which pennants were awarded for March are: Abraham Brothers Pack-



THEY HAD A PERFECT SAFETY RECORD.

The safety committee of the Albany Packing Co., Albany, N. Y., received the safety award pennant of the Institute of American Meat Packers for going through the month of February without lost-time accidents. The presentation is being made by W. C. Codling, vice president and general manager of the company. The members of the committee, reading from left to right, are Mr. Codling, Charles Hellig, William Croft, Henry Greissel, James King and J. P. Meagher.

ing Co., Hollywood plant; Armour and Company, Denver, Huron, S. Dak., and East St. Louis, Ill.; Du Quoin Packing Co., Du Quoin, Ill.; Jacob E. Decker & Sons, Mason City, Ia.; Jacob Dold Packing Co., Buffalo, N. Y., and Wichita, Kan.; Adolf Gobel, Inc., Merkel plant, Jamaica, N. Y.; Edward Hahn, Johnstown, Penn.; Home Packing & Ice Co., Terre Haute, Ind.; Kingan and Co., Richmond, Va., plant; Phillips Genuine Sausage Co., Washington, D. C.; Rochester Packing Co., Rochester, N. Y.; Stahl-Meyer, Inc., F. A. Ferris plant, New York; Wilmington Provision Co., Wilmington, Del.

The Institute's Department of Packinghouse Practice and Research, of which H. D. Tefft is director, in commenting on the results of the safety awards, calls attention to the experience of other industries as follows: "Members may be interested in learning that the Portland Cement Association has had the lowest accident-frequency rate of all American industries for three consecutive years, according to the ranking of the National Safety Council. Forty-two member plants and quarries worked the entire operating season of 1931 without a lost-time or fatal accident. Another fine record is that of the Remington Typewriter plant at Syracuse, New York. This plant, with 1,200 employees, has worked 4,400,000 man hours without a lost-time accident, and will receive the trophy of the Associated Industries of New York, which has been waiting nearly two years for a winner.

"The committee on Fire and Accident Prevention, which is supervising the safety awards, wishes to state again that if a member company wishes to enter any plant that is not already participating, it may do so by requesting report blanks from the Department of Packinghouse Practice and Research."

INSTITUTE COURSE GRADUATES.

Educating young men for practical packinghouse jobs is part of the plan of the Institute of American Meat Packers, working with the University of Chicago. Another group will complete their work in June and be ready for business.

"Twelve young men, specially selected and trained for work in the meat packing industry, will be available for employment by member companies about two months from now," according to Wm. Whitfield Woods, President of the Institute, in a recent bulletin, which announces the group of men who will graduate from the residence course of the Institute of Meat Packing in June. The Institute of Meat Packing is conducted at the University of Chicago under the joint auspices of the Institute and the University.

"All of the men graduating were selected for the course because of outstanding character, personality, and ability, and all of them have been given a thorough course of training, involving three months of field work in a meat packing plant and six months of study in specialized meat packing courses at the University," states Mr. Woods in the bulletin. "These young men," according to Mr. Woods, "come to the industry with a strong recommendation from their superiors in the field-work positions which they occupied, and from the practical men who have been in charge of the classroom work."

Meat Loaf With Vegetables Proves That Quality Outsell Price

Is quality more important to the meat consumer than price?

This seems to have been proved again—in the case of sausage products, especially—in the recent experience of Arnold Bros., Chicago, with their new meat-vegetable loaf.

The loaf retails at a higher price than regular meat loaves of the better grade. This price exceeds that of many meat cuts, but the loaf sells because it has good flavor and quality appeal.

Buy Because They Like It

The consumer buys because the product tastes good—not because of its price.

If price was all, the customer could turn to many less expensive prepared meats, as well as cheap cuts of meat.

However, the loaf is economical, nutritious and attractive. It is all meat and vegetables—principally meat. There is no waste. It is cooked ready to serve.

It is nutritious because it is made of good meat and selected fresh vegetables, which have been cut into uniform sized pieces, the moisture evaporated from them and the product packed in air-tight containers for the sausage maker.

The bright orange color of the carrot, the green of the pepper, spinach and parsley, the red of the pimiento and the white of the parsnip stand out in sharp contrast to the rich fresh color of the baked meat.

Many Variations Possible.

Use of such products as macaroni, cheese, pickles, pimientos, pistachio nuts, etc., in meat loaves has been common in the past. But the vegetable-meat combination has awaited the development of the process by which the moisture is evaporated from strictly fresh vegetables, all the flavor retained, and when the dried product is soaked in water over night it is ready for mixing with the meat foundation of the loaf.

One of the first meat concerns to put this new vegetable-meat loaf on the market in Chicago is Arnold Bros. So popular has it proved that they report being unable to keep pace with the demand.

The Arnold loaf is distributed under that company's well-known brand as a "new Manhattan meat loaf, made with seven garden vegetables." It is wrapped in parchment paper, on which

is imprinted the company name and label, with an attractive design arrangement of the vegetable colors in orange, green and red.

The loaf has been advertised by radio, direct mail and newspaper advertisements. With the creation of demand before the arrival of the warmer months the loaf is expected to have wide distribution, and to be in demand wherever time and fuel are important considerations in the preparation of the meat and vegetables for the summer meal, the picnic repast or the children's lunch, or as a pleasant variation of the meat dish of any meal.

WORLD HOG AND PORK MARKETS.

As usual for this season of the year hog and pork prices during March averaged higher than in February in both domestic and foreign markets. Slaughter supplies in the United States during March were much smaller than those of February, but they continued larger than those of a year earlier.

Marketings in Germany were slightly smaller than in the preceding month, but killings in Denmark during the first two weeks of March exceeded those of the first half of February. A slight decline in corn prices in the United States during March, along with higher hog prices, resulted in the highest hog-corn price ratio since October, 1931. Feed prices in Europe advanced materially during March.

Bacon imports into Great Britain during February were the second largest for any month on record. Practically all sources shipped larger quantities than in the preceding month, but supplies from United States were relatively small. Poland continued second to Denmark as a source of continental cured pork in British markets. Market supplies of hogs in Great Britain during March were considerably larger than those of a year earlier.

United States pork exports during February were slightly smaller than in January, but lard exports increased moderately. Lard exports to the United Kingdom were nearly twice as large as in the preceding month and were larger than for any month on record in recent years. During the first five months of the current marketing year which began October 1, 1931, bacon exports were less than half as large as in the corresponding period a year earlier, and exports of hams and shoulders were 28 per cent smaller. Lard exports, however, were slightly larger.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended April 9, 1932, amounted to 7,697 metric tons, compared with 7,695 metric tons last week, and 6,997 metric tons for the same period last year.



SAMPLING NEW VEGETIZED MEAT LOAF AT ARNOLD BROS.

This new meat loaf—in which vegetables are used not only for color and flavor, but in the preparation of a combination food—has been put on the Chicago market recently by Arnold Bros. So popular did it prove to be that demand early outran production, and facilities had to be provided to increase the output.

Samples of this vegetized meat loaf were offered shoppers in the company's up-to-date market and met with much favor. The loaves shown in the refrigerated case above are surrounded with the kinds of vegetables which in their evaporated form have adapted themselves to the manufacture of this popular meat food.

TRADE GLEANINGS

Peoples Sausage Co., Washington, D. C., has increased its capital stock from \$25,000 to \$50,000.

Milwaukee Sausage Co., Inc., of Chicago, Ill., has decreased its capital stock from \$150,000 to \$1,000.

The hide warehouse of Jacob Stern and Sons, Orthodox st. and Delaware River, Philadelphia, Pa., has been destroyed by fire.

Chickasha Cotton Oil Co. of Chickasha, Okla., plans construction of two storage tanks, each to be 50 ft. in diameter by 60 ft. high.

Norman Oil Mill Co. has been incorporated at Norman, Okla., with a capital stock of \$75,000 by D. L. Larsh and John G. Lindsay.

C. Christensen & Son have established an abattoir at Tillamook, Ore., and will operate a wholesale meat plant in the M. Leach building.

The warehouse owned by the Fort Worth Cotton Oil Mill on Decatur rd., Fort Worth, Tex., has been destroyed by fire with a loss of \$8,000.

Norman Wright, Inc., meat packers of Booneville, Ind., have recently added two cooling rooms to their plant and have modernized their conveying equipment.

Western Food Corporation, of Chicago, Ill., importers of sausage products and cheese, is moving into larger quarters in the Randack building, 730 West Randolph st.

Consolidated Beef & Provision Co., Inc., of Baltimore, Md., has increased its capital stock from 6,000 shares, par value \$10 each, to 3,000 shares of which 2,500 shares, par value \$100 each, are preferred stock and 500 shares, no par value, are common stock.

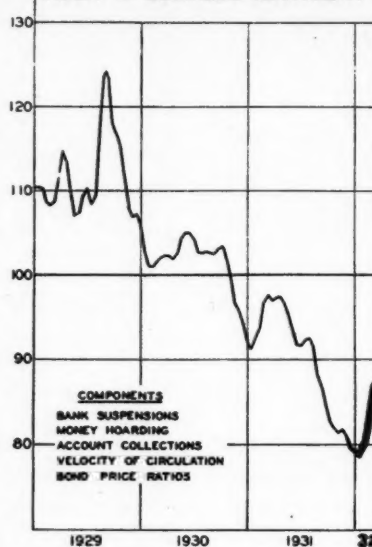
Opening of the plant of the Clinton Packing Co., 321 Frisco, Clinton, Okla., was held recently. Refrigeration equipment has been leased for use in the plant and more units will be added at a later date. Construction of an abattoir is planned. C. N. Russell is general manager.

Plans for the packing plant to be built by J. L. Crocker and T. F. Wallace at Sedalia, Mo., have been abandoned. The Missouri Pacific has purchased the ground adjacent to the stockyards where the plant was to have been erected and will appoint a manager for the yards.

NEW ARMOUR OFFICERS.

At the regular monthly meeting of the Board of Directors of Armour and Company on April 15 Mr. William S. Clithero was elected vice-president and Mr. Frank A. Becker assistant treasurer. Mr. Clithero is in charge of inventory control and distribution of product. He is a veteran in the packing industry, having been with Morris & Company as comptroller for many years before the business of that company was taken over by Armour and Company. Mr. Becker entered the employ of Armour and Company in 1917 as a stenographer. A year later he became secretary to the treasurer, and in 1923 he was placed in charge of the banking division and foreign exchange operations.

INDEX OF BUSINESS SENTIMENT



BUSINESS SENTIMENT IS BETTER.

This chart shows the distinct improvement in business sentiment which has been recorded in the first quarter of 1932. This factor is regarded as an important element in the composite of general business conditions.

It has been measured in the above chart, which covers the past three years and the first three months of 1932. It is calculated as a result of combining five series of weekly data relating to number of bank suspensions, money in circulation, percentage of slow accounts in totals of collections, velocity of circulation of money, and ratios between prices of a given number of high grade and medium grade rail bonds.

This index was compiled and the measure of business sentiment made by Col. Leonard P. Ayres, well-known business economist of the Cleveland Trust Company, who says: "Business sentiment has notably improved in 1932. This is a matter of common observation. In addition there is a good deal of tangible evidence that fear has recently been waning and confidence has been growing. There has been a notable decline in the number of bank suspensions, and money that has been held out of circulation is flowing back into banks."

CHAIN STORE SALES.

Sales of Jewel Tea Co. for the four weeks ended March 26 show a decrease of 18.14 per cent from those of the 1931 period. Average number of routes for the parallel weeks was 1,335 in 1932 and 1,288 in 1931. Sales for the first twelve weeks of 1932 were 17.75 per cent less than in the same period 1932.

Decline in chain store sales for March, which averaged almost 10 per cent, is attributed by financial observers more to the closing of unprofitable outlets and sales routes in the cases of those companies which do not use stores than to further decline in commodity prices. While commodity price indices have shown some declines latterly they have been noticeably steadier for the past few months. With the exception of a few chains which expanded in 1931 the general trend has been to reduce overhead expenses by eliminating the weaker stores in the chains. In some cases outlets have been consolidated, leaving the companies with representation in the different localities but with fewer separate stores.

CHAIN STORE TAXES.

Five proposals to tax chain stores were rejected by the Massachusetts senate recently. The bills provided for the licensing of chains with fees ranging from \$33 for one store to \$2,700 for a license in a city of 500,000 population or over. The house took similar action a few days later.

The Florida State Supreme Court has held the state chain store tax of 1931 constitutional. The rates of the tax are graduated from \$5 on one store to \$40 on each store in excess of 75 where all the stores are in one county and to \$50 on each store in excess of 75 where the stores are in different counties.

AMERICAN STORES EXPANDS.

American Stores, Inc., has acquired the J. W. Crook stores, reported to be the largest grocery chain in Baltimore, Md. Acquisition becomes effective April 12. There are 151 Crook stores in Maryland, 120 of which are in Baltimore. American Stores Co. will have a total of 2,957 stores.

GENERAL FOODS DIVIDEND.

Directors of General Foods Corporation this week declared the regular quarterly dividend of 75 cents a share on the no par value common stock. The dividend is payable May 2 to stockholders of record April 15.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores and food manufacturers' listed stocks, April 13, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on April 6, 1932, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended			April 6
	April 13.—April 13.—			13. 6.
Amal. Leather.....
Amer. H. & L.	200	1 1/2	1 1/2	1 1/2
Do. Pfd.	100	10 1/2	10 1/2	9 1/2
Amer. Stores.....	2,700	33	32 1/2	33
Armour A.	3,350	1 1/2	1 1/2	1 1/2
Do. B.	4,250	1 1/2	1 1/2	1 1/2
Do. Ill. Pfd.	1,700	8	7 1/2	7 1/2
Do. Del. Pfd.	2,200	34 1/2	34	34 1/2
Barnett Leather	100	3 1/2	3 1/2	3 1/2
Beecham Pack.	600	37	36 1/2	36 1/2
Bohach, H. C.
Do. Pfd.
Brennan Pack.
Do. Pfd.
Chick C. Oil.....	900	6	6	6
Childs Co.	900	2 1/2	2 1/2	2 1/2
Cudaly Pack.	4,800	30 1/2	29	29
First Nat. Stores.....	19,000	42 1/2	42	42 1/2
Gen. Foods	38,000	33 1/2	33	33 1/2
Gobel Co.	2,300	4	4	4
Gr. A. & P. 1st Pfd.	350	116 1/2	116 1/2	117
Do. New	330	132 1/2	132 1/2	132 1/2
Hornel, G. A.	100	1 1/2	1 1/2	1 1/2
Hygrade Food.	1,100	2 1/2	2 1/2	2 1/2
Kroger G. & B.	22,100	12 1/2	11 1/2	11 1/2
Libby McNeill.	3,350	2 1/2	2	2 1/2
McMarr Stores.
Mayer, Oscar.
Mickelberry Co.
M. & H. Pfd.
Morrell & Co.
Nat. Fd. Pd. A.
Do. B.
Nat. Leather	600
Nat. Tea	1,100
Proc. & Gamb.	28,500	29	27 1/2	27 1/2
Do. Pr. Pfd.	80	93 1/2	93 1/2	94
Rath Pack.	350	15 1/2	15 1/2	15 1/2
Safeway Strs.	20,700	44 1/2	43 1/2	44 1/2
Do. 3% Pfd.	410	78	78	78
Do. 7% Pfd.	570	85	85	85
Stahl Meyer
Swift & Co.	11,150	15 1/2	15	15 1/2
Do. Intl.	5,500	20	20	20 1/2
Truist Fork
U. S. Cold Stor.
U. S. Leather
Do. A.	700	4	4	4
Do. Pr. Pfd.	500	55 1/2	55 1/2	55 1/2
Wesson Oil	2,300	9 1/2	9 1/2	9 1/2
Do. Pfd.	1,100	47	47	47 1/2
Do. 7% Pfd.
Wilson & Co.	1,200	1 1/2	1 1/2	1 1/2
Do. A.
Do. Pfd.	900	20 1/2	20 1/2	20 1/2

EDITORIAL

A Vicious Cycle of Unprofitable Sales

A little more of the philosophy of "live and let live" would go well in business today. There is too much determination to buy everything just as cheap as possible without regard to the disastrous influence this kind of buying has on general prosperity.

The packer has felt the influence of this demand for low prices. In fact, it has resulted in the products of his industry being priced among the lowest on the scale of general commodities. He finds that price cutting, "grave digging" and similar adverse influences are proving very costly to him.

Consequently conditions are forcing on the industry the development of a more constructive selling policy—a policy that will make possible a margin of profit. The per pound margin necessary to make the industry prosperous is very small, because of the volume handled, and pricing to include such a margin would work no hardship on the consumer. Steps are already being taken by leaders in the industry to find means by which a profit can be obtained.

As the packer develops and improves his own sales policy, it is equally vital that he develop and improve his buying policy. He knows that he must have a profit to continue in business. The same is true of the man from whom he buys.

Because of the low price level to which packing-house products have fallen there has been a lot of "chiseling" among packers in their buying. Someone has "chiseled" their prices and they are "chiseling" someone else in return. The danger of this policy is that inter-industry "chiseling" may go so far that there won't be anything left to "chisel."

Not all packers are doing this, but the practice comes nearer to being the rule than the exception. A packer who has attempted to maintain a constructive position—not only in the sale of his product, but also in his purchases—pointed out recently that people are beginning to realize the vicious cycle of unprofitable sales. *They are commencing to awaken to the fact that whatever they think they are saving in bargain prices—such as "loss leaders" bought below manufacturers' costs—they are paying out right away to relief and charity agencies to take care of the people who are out of jobs because some manufacturers, wholesalers and retailers are selling at destructive prices.*

Apparently this realization has not yet penetrated deep enough to result in a determination by either buyer or seller to recognize pricing which will yield a reasonable margin of profit and thus permit business revival and more widespread employment. There is no industry more directly affected by general business conditions than meat packing. Although meat is one of the essential foods, buying is curtailed materially when unemployment is widespread. It should, therefore, be among the first to recognize the logic of this situation.

Guarding Against High Operating Costs

Sometimes equipment becomes obsolete and expensive to operate soon after it is paid for. Scientific investigation and practical experience discover better methods and processes. Machines are developed to replace hand labor and otherwise cut costs. Changing consumer demand and keener competition necessitate changes in production and merchandising methods.

Change of one kind or another involving the spending of money, sometimes in large amounts, is continually taking place. The progressive packer meets the situation as it arises to the best of his ability. But during the past several years he has found this a difficult task in many instances.

The problem of keeping abreast of developments would be less difficult to solve if more packers had a definite modernization policy, and if they made proper provisions for equipment and betterment financing.

A little waste and loss here and there in the various departments when times are flush, and the spread between costs and selling prices is wide, can be overlooked without serious immediate consequences, if the packer chooses to do so. But quite often it is by saving these losses during prosperous times that the packer is able to keep up-to-date when times are dull and profits approach the vanishing point. They often are the factor of safety enabling him to weather a storm that sinks the concern burdened with an excess of obsolescence costs.

The past two years have taught the meat packing industry many things. To the packer who has high operating costs and low plant efficiency, and who because of these is operating at a loss, they should have brought the realization of the poor business involved in ignoring a loss, no matter how small, and the wisdom of maintaining the plant in the best physical condition to meet any business emergency that might arise. The time to build a betterment reserve is when the money is available.

Practical Points for the Trade

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Eggs in Storage

More meat packers are handling eggs and other produce and find this a very satisfactory side line, as both storage and sales facilities maintained for meat are equally adaptable to these products.

A small packer in the West asks regarding the handling of eggs in storage. He says:

Editor The National Provisioner:

Can you give me any information on storing eggs? That is, as to how they should be handled, what temperature to hold during storage, how often they should be turned, how long you can hold them, etc.

The inquirer does not state whether or not eggs are delivered to his plant or whether they are accumulated at some country point and then brought to the plant for storage until ready to sell.

It is a common practice to accumulate eggs at a country point. Where this is done the eggs are held at a temperature of 40 degs. until a carload has been accumulated, when they are put into the regular cold storage at the plant.

Experts in the storage of eggs point out that it is impossible to place too much stress on the proper grading and packing of eggs for storage. If eggs are stored in the same condition they are received from the farm, financial loss to the holder is almost sure to result. They should be placed in the chill room as soon as they are received at the buying station, and there graded and re-packed. They should never be taken out of the chill room and re-packed in warm air, as moisture will condense on the shell, which will cause deterioration.

Candling and Testing.

Candling of eggs is not always practiced during the early part of the cold storage season. Eggs received in March, April and the first part of May contain very few spoiled or weak-bodied eggs, except in Southern localities. However, they should always be rehandled, uniform sizes being packed together and soiled or dirty eggs packed separate.

If the eggs are not candled they should be tested for soundness of shell. This can be done by clicking them together, three eggs being held in the hand and clicked together by an inward movement of the figures. A dull sound indicates the presence of cracked shells. This can be further checked by placing the eggs before a candling light. Such eggs are known as "blind checks" and should be removed from the eggs going into storage.

In preparing eggs for storage, use

new fillers, flats and cases. The eggs should be placed in the fillers with the small end down so that when the egg white weakens from evaporation the yolk in rising rests against the membrane which forms the lower wall of the air cell. Also, eggs have a better appearance when the large ends are packed up. Another advantage is that the smaller end of the egg is stronger and more able to stand shocks than the larger end. Extra large eggs or eggs that are extremely long should not be included with other eggs. Large ones can sometimes be used in the corner cells of the fillers but long eggs should be stored separately.

Storage Temperatures.

As to the storage of eggs, this should be done at the lowest temperature at which they can be stored without solidifying the interior of the eggs. This must be avoided as it causes expansion of the contents and cracking of the shell.

Most warehousemen consider 29 degs. the ideal temperature for storing eggs. It is desirable to have not more than 1 deg. variation in either direction from this figure. Most modern cold storages can hold the temperature within a variation of 3 degs., the usual range being from 28 to 31 degs. Whatever the temperature maintained in the storage room, it should be held as nearly uniform as possible.

Humidity is another important factor in the storage of eggs. This should be held as high as possible but just below the point at which mould growth would form. The humidity held in some of the larger warehouses ranges all the way from 80 to 90 per cent with the largest number holding at 82 to 85 per

cent. The old idea of keeping the egg storage rooms as dry as possible has been abandoned in most cases as it has been found to cause too high evaporation.

Eggs should not be stored in rooms where other products are held because of their tendency to absorb odors. The cases of eggs should be piled in the room so as to permit free circulation of air in every part. An empty space, at least 10 in. below the lowest beam support of the ceiling should be maintained over the entire room. The cases should not be packed tight into the corners of the room. Quarter-inch or half-inch slats should be placed between the layers of cases to permit free circulation. Two-by-four inch planks or racks of the same height should be placed on the floor in order that the air may easily circulate under the bottom cases.

Air Circulation.

Good air circulation in the storage room is desirable to avoid air pockets as otherwise an unpleasant odor or even mouldy eggs may result. The use of ozone machines in storage rooms for eggs has become quite general in recent years.

The practice of turning eggs in storage is no longer followed. This was done before storage room temperatures were maintained at present low levels to avoid the lodgment of the yolk of the egg at either end.

The length of time eggs can be held in storage varies in the different states. In Illinois, for example, the time limit is 12 months while in Indiana it is 9 months.

—WE MEAT AGAIN—

The steers, the cows, the calves, the sheep and hogs
That come to active modern abattoirs,
To fill the lists in packer's catalogues
As beef or pork, veal, sausage or "Hot Dogs"—
Each, processed in correct particulars,
All represent a vast amount of wealth,
In money, also meat for strength and health.

Aye more! Progressive packing enterprise
Has taught us how to fully utilize
And in a broader sense commercialize
Each part of animals consigned to them;
Tho' few can understand or realize
The full experiment or strategem
But pass it as a packer's apothegm.

The packer, watchful of each herd and flock,
Has stimulated traffic in livestock;
In all details, from ranch to retail block;
Has standardized the markets, near and far,
For shipments made by truck or railroad car.

The packer's campaign banner is unfurled
To meet the food needs of the world;
In lines of sustenance, supremely good,
For those who want real, wholesome, healthful food.

—JOHN ARNOLD BUTLER.

Blayne-Murphy Co., Denver, Colo.



IT MUST BE DONE RIGHT.

Not only all storage requirements must be carefully observed, but the candling of the eggs is also an important point. This shows the candler at work in the egg warehouse.

Corned Beef Sausage

A sausagemaker who undertook to make corned beef sausage was not satisfied with his results. He says:

Editor The National Provisioner:

I saw a formula in your magazine of November 14, 1931, for making corned beef sausage. I cooked the meat 3½ hours at 160 to 170 degs. F., but unfortunately when the meat came out of the tank it was dry and hard. When I put it into the stuffer it formed a lump and would not go through the pipe into the casing.

Can you tell me what the trouble is and how to overcome it?

This inquirer does not say anything about how he cured his corned beef, or whether or not strictly fresh beef was used for curing.

Too often corned beef is made only when the product has not been sold as fresh meat. Also, the cure may be too strong, resulting in dry, tasteless meat. Not infrequently too much saltpeter is used, and the product is overcured.

The dryness complained of by this inquirer may have been developed in the cooking. The corned beef to be used in making this sausage should be cooked in a steam jacketed kettle. It should not come in contact with direct steam.

During grinding and stuffing a sufficient amount of the liquid resulting from the cooking of the meat should be left with it to keep it from being too dry. The meat should be ground through the 1½-in. plate and a large horn should be used for stuffing.

SMOKED MEAT TESTS.

(Continued from page 20.)

TEST No. 6—FRANKFURTS.

Smoking time 1 hr.

	Wt., lbs.
Green linked	278
Smoked	258
Shrink, 7.1%, or	20

In the tests just quoted the gain in weight during cooking and shrink after cooking have not been considered, as the final weight usually approaches very closely the weight of the meats when they come out of the smokehouse.

Bologna and Minced Ham Tests.

TEST No. 7—BOLOGNA IN BUNGS.

Smoking time 1½ hours.

	Wt., lbs.
Green	1,006
Smoked	974
Shrink, 3.1%, or	32

TEST No. 8—MINCED HAM IN BLADDERS.

Smoking time 1¼ hours.

	Wt., lbs.
Green	748
Smoked	713
Shrink, 4.6%, or	35

The following tests were made on bologna stuffed in cellulose casings 4 in. in diameter. Fresh pork was used in the formula, and the meats stood overnight before smoking.

TEST No. 9—BOLOGNA.

Smoking time 1¼ hrs.

	Wt., lbs.
Green	209
Smoked	206
Shrink, 1.4%, or	3

TEST No. 10—BOLOGNA.

Smoking time 1½ hrs.

	Wt., lbs.
Green	207
Smoked	201
Shrink, 2.4%, or	6

Used Modern Revolving Smokehouse.

In each of these cases the test was made on product smoked in a Brand insulated steel, revolving smokehouse. A Baltimore packer using these smokehouses reports an average smoking shrink of 6 per cent on plump shoulders. In a New York plant using the same equipment smoking shrink on bacon runs from 7 to 8 per cent. In another Baltimore meat plant the average smoking shrink on butts is reported to be 7 per cent.

An improvement in these smokehouses, recently announced, that simplifies the task of installation and reduces the cost, is a hanging fire pit of insulated steel. In erecting the house two steel girders are placed in position so that the pit can be suspended from them. The house is then set on the girders in the proper position over the pit. This new pit increases the capacity of the house about one-third, it is said.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago.

Please send me reprint on SOAKING AND SMOKING MEATS.

Name

Address

City

Enclosed find a 2c stamp.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARKS APPLICATIONS

F. G. Vogt & Sons, Incorporated, Philadelphia, Pa. For sausage. Trade mark: VO-KEES. Claims use since Jan. 20, 1932. Application serial number 323,967.

VO-KEES

TRADE MARKS GRANTED

Stahl-Meyer, Inc., New York, N. Y. For imported style frankfurters, sauerkraut and frankfurters, sliced beef, sliced bacon, baked meat loaf and fresh roasted ham. Trade mark: STAHL-MEYER. Published January 19, 1932. No. 292,931.



Boston Fresh Tripe Co., Brighton, Boston, Mass. For pig's feet (boneless soured and cooked vinegar pickled), spiced and pickled pigs' feet dainties, vinegar pickled honeycomb tripe, cooked and spiced delicacy (a meat food product consisting of a mixture of tripe, lambs' tongues and pigs' feet), pickled and spiced lambs' tongues, luncheon beef, peanut butter, head cheese, and lunch tongue (jellied and spiced pickled). Trade mark: PARKER BRAND. Published December 1, 1931. No. 292,190.

PARKER BRAND

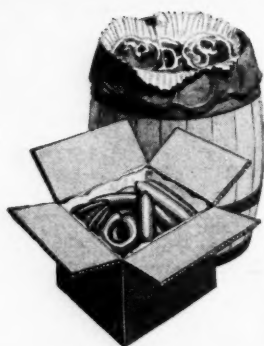
Kosher Products Corporation, Chicago, Ill. For sausages and pickled meats. Trade mark: A circle inscribed with both English and Hebrew, reading: Salant & Nathanson Kosher Sausage Factory, 1514 E. 55th st., and Kosher Products Corp., Chicago, Ill. Published December 15, 1931. No. 291,722.



When in need of expert packing-house workers watch the classified pages of THE NATIONAL PROVISIONER.

save Money..

in shipping fresh and frozen individual cut meats by using the
Michigan Alkali Company's
SOLID CARBON DIOXIDE



• Furthermore, Solid Carbon Dioxide makes it practical to ship mixed lots of sausage in corrugated cardboard containers at less cost and in better condition than that obtained by the use of water ice.

The amount of the Michigan Alkali Company's Solid Carbon Dioxide necessary to refrigerate a barrel of 150 to 200 pounds of fresh meat is only 1-12th to 1-16th the weight of the total shipment. Just an ordinary barrel with a special paper lining... pack Solid Carbon Dioxide in with the meat... and *Save Money*. Save it in a less obvious way, too, for the Michigan Alkali Company's Solid Carbon Dioxide reduces shrinkage and spoilage. From every angle, Solid Carbon Dioxide is the ideal refrigerant.

The Michigan Alkali Company's
SOLID CARBON DIOXIDE
is the Ideal Refrigerant

Use the coupon for a comprehensive, illustrated booklet discussing the general use of Solid Carbon Dioxide and telling graphically how its use can extend your markets and opportunities and save you money.



THE MICHIGAN ALKALI CO.
WYANDOTTE, MICHIGAN

Gentlemen: Will you kindly send me, without any obligation on my part, your booklet on Solid Carbon Dioxide.

Name _____

Address _____

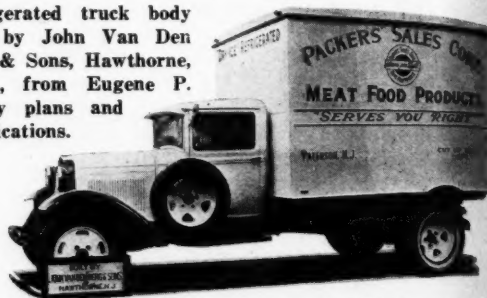
City _____

State _____

NP416

UNUSUAL EFFICIENCY IN GERETY-DESIGNED BODIES

Refrigerated truck body built by John Van Den Berg & Sons, Hawthorne, N. J., from Eugene P. Gerety plans and specifications.



Assure efficient, economical transportation with refrigerated trucks designed by Eugene P. Gerety. Years of experience in designing and supervising refrigerated truck construction, as well as extensive experience in the packing industry, enables us to recognize and solve your problems. Write for details of our consultation service.

EUGENE P. GERETY

Consulting Specialists

440 West 27th Street

New York City

Both look the
same

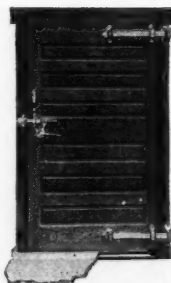


BUT— you buy your cigars for smoking satisfaction—not appearance.

Cold storage doors are bought for protection—and when it comes to service, long life and assured protection, no other doors can match Jamison or Stevenson performance.

Select your door with at least as much care as you do your cigar—buy for what really counts.

Booklet of interesting facts sent at your request.



JAMISON STANDARD COOLER DOOR—strongest door made, yet easy to operate. Built for long service on hard jobs.

Jamison Cold Storage Door Co.
Consolidating Jamison Cold Storage Door Co., Inc.
and Stevenson Cold Storage Door Co.
Hagerstown, Maryland U.S.A.

Jamison & Stevenson
Cold Storage Doors

BRANCH OFFICES: NEW YORK, CHICAGO, PHILADELPHIA, DETROIT and ST. LOUIS... AGENTS: Southern Ice Supply Co., Marietta, Ga.; Gay Engineering Corporation, Los Angeles, Cal.; Taylor Fitch, Dallas, Texas... FOREIGN: LONDON, HONOLULU and JAPAN

Refrigeration and Frozen Foods

ICE AND FROSTED FOODS.

Since 1890 there has been a tremendous advance in the science and art of refrigeration, and as a factor in modern living and industry it is second to none, according to Gardner Poole, vice president of Birdseye Packing Co. and president of the American Institute of Refrigeration, in an address at the recent meeting of the New England Ice Dealers' Association.

Quick freezing, the speaker said, was a progressive development in the preservation of food. It is a new and modern method of eliminating food wastage. The Nation's food bill amounts to some 22 billion dollars, of which over 16 billion is for perishable products. Contrary to general belief, Mr. Poole said, no special equipment is required to handle quick frozen foods in the home. They can be kept without injury in a modern well insulated ice box for a longer time than fresh foods.

In transporting quick frozen foods, water ice with 30 per cent of salt will do the work, but there is need of a better insulated car than the standard cars in general use. The ice industry, it was suggested, should cooperate with the frosted food industry in seeing that such cars are provided. Eutectic ice, Mr. Poole thought, would prove a perfect refrigerant, and it was his opinion that the development of the frosted food industry would create a demand for brine ice.

LARGEST SOLID CO₂ PLANT.

Opening on April 1 by the Michigan Alkali Company at Wyandotte, Mich., of the largest factory in the world for the manufacture of solid carbon dioxide reveals an interesting story of how a hitherto unused by-product has been converted into a valuable source of revenue.

The new plant has a daily capacity of 150 tons and uses for raw material a portion of the carbon dioxide gas that is given off by the fusing of limestone and coke in the production of soda ash, one of the major operations of the company. More than 2,000 tons of this gas had been going up the chimney every day, an amount sufficient to produce not only more than enough solid carbon dioxide to take care of present requirements but sufficient to enable Michigan Alkali, by the installation of additional machinery, to step up production to meet practically any demands the future may make without further concern for its supply of raw material.

The new plant replaces a smaller unit of 22 tons daily capacity that was opened a year ago, largely for experimental purposes. It makes Michigan Alkali the foremost producer of a refrigerant advantages of which are well known in the meat, fish, poultry, ice cream, dairy, soft drink, refrigerated express and many other industries.

Annual consumption of solid carbon dioxide has grown from a million pounds in 1926 to more than a hundred million pounds in 1931, and authorities

agree that the annual potential market is in excess of seven billion pounds. This undoubtedly indicates that the phenomenal growth of the solid carbon dioxide industry will continue with proportionate rapidity for several years.

Stocks sufficient to meet all normal requirements of the communities they serve are now maintained in Boston, New York, Philadelphia, Pittsburgh, Cleveland, Toledo, Detroit, Chicago, Columbus, Cincinnati, Indianapolis, Milwaukee, St. Louis, Kansas City, Rochester, Syracuse, Albany, Dayton, Grand Rapids and Davenport.

REFRIGERATION NOTES.

Pioneer Refrigerating & Warehouse Co., Vernon, Calif., has been incorporated with a capital stock of \$1,000,000 by S. Lamoreaux.

The Farmers Association of Port Arthur, Ontario, Canada, is planning the construction of a cold storage plant to cost about \$50,000.

Klamath Ice & Cold Storage Co., Klamath Falls, Ore., is erecting a storage building costing \$15,000 at 759 California st.

Central Power & Light Co. is constructing a car icing dock at Odem, Tex.

B. T. Giddens has let contract for the erection of an ice and cold storage plant in Knoxville, Tenn. It will be located at the corner of University and Western aves.

Lawrence Ice & Cold Storage Co., New Castle, Pa., is spending about \$60,000 to modernize its plant and install new equipment.

Capital Ice & Refrigerating Co., Indianapolis, Ind., recently spent \$4,000 remodeling its plant.

Indianapolis Ice & Cold Storage Co., Indianapolis, Ind., will erect an addition to its cold storage plant.

Farmers Cooperative Creamery Association, Augusta, Ga., will construct a building to cost \$10,000, including a refrigerating unit.

Michigan Ice & Storage Co. is installing equipment for a branch ice plant in the building formerly occupied by Michigan Artificial Ice Products Co., Ann Arbor, Mich.

Quincy Market & Cold Storage Co., Boston, Mass., has filed plans for alterations and improvements in its warehouse units.

Charles H. Jester, Laguna Beach, Calif., has purchased land on which he plans an addition to his ice and cold storage plant.

Kincardine Pure Ice & Storage Co., Kincardine, Ontario, Canada, recently purchased additional refrigerating machinery.

Clinton Ice & Light Co., Clinton, Ark., is considering the construction of an ice manufacturing and refrigerating plant.

The government owned cold storage plant in the terminal of the Newfoundland Railroad, St. John, Newfoundland, was recently considerably damaged by fire. The loss was placed at \$50,000.

CARS FOR FROZEN FOODS.

Construction of 100 freight refrigerator cars has been announced by the Pacific Fruit Express Co. These cars will be built and placed in service by the owner companies, the Southern Pacific and Union Pacific lines.

The new cars will be larger than those now in service, having an inside length of 42 ft. 6 in. between bulkheads. The larger sized car is being provided for the handling of such commodities as frozen food products and frozen fruit juices. The cars will cost approximately \$500,000 and will be built in the Pacific Fruit Express Co. shops.

FROSTED FOODS WIN SUIT.

The patent infringement suit brought against Frosted Foods Company, Inc., and General Seafoods Corporation by Paul W. Petersen has been dismissed by the United States District Court at Boston of its own motion after hearing plaintiff's testimony. This is the suit which Petersen instituted in August, 1930, alleging that the so-called Birdseye process of quick-freezing foods, as practiced by the defendants, was an infringement of certain patents owned by him.

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on Apr. 1, 1932, with comparisons:

	Apr. 1, 1932.	Mar. 1, 1932.	Apr. 1, 1931.
	M lbs.	M lbs.	M lbs.
Broilers	10,274	12,640	8,873
Fryers	6,137	7,667	6,219
Roasters	21,342	28,084	20,463
Fowls	6,430	8,400	14,732
Turkeys	11,382	13,863	6,351
Miscellaneous	18,928	25,778	13,328

PRODUCE IN COLD STORAGE.

Cold storage holdings, butter, cheese, eggs, on Apr. 1, 1932, with comparisons:

	Apr. 1, 1932.	Mar. 1, 1932.	Apr. 1, 1931.
	M lbs.	M lbs.	M lbs.
Butter, creamery	9,064	15,243	18,010
Cheese, American	36,782	41,712	41,836
Cheese, Swiss	7,904	8,411	7,275
Cheese, brick and Munster	304	510	379
Cheese, Limburger	767	833	339
Cheese, all other	3,928	4,102	4,441
Eggs (cases)	680	258	1,593
Eggs, frozen	68,870	68,024	78,051

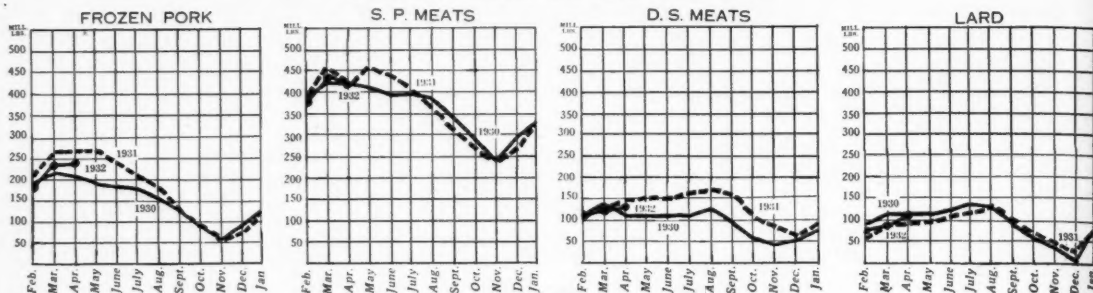
MEAT AND LARD STOCKS.

Stocks of meats and lard on hand Apr. 1, 1932, in cold storage warehouses and meat plants in the United States:

	Apr. 1, 1932.	Mar. 1, 1932.	5-Year av. Apr. 1.
	Lbs.	Lbs.	Lbs.
Beef, frozen.....	31,438,000	35,963,000	50,978,000
In cure	9,011,000	9,800,000	10,118,000
Cured	5,958,000	5,644,000	12,079,000
Pork, frozen	248,208,000	244,151,000	268,708,000
D. S. in cure	53,451,000	59,593,000	71,900,000
D. S. cured	71,518,000	63,339,000	75,735,000
S. P. in cure	228,404,000	255,853,000	257,620,000
S. P. cured	197,592,000	189,498,000	188,945,000
Lamb and mutton, frozen	1,238,000	1,784,000	3,508,000
Misc. meats	65,913,000	73,898,000	79,515,000
Lard	106,411,000	92,861,000	123,894,000
Product placed in cure during:		Mar., 1932.	Mar., 1931.
Pork frozen		53,400,000	51,320,000
D. S. pork placed in cure		45,901,000	44,150,000
S. P. pork placed in cure		157,517,000	156,678,000

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1932 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of storage stock accumulations of meats and lard during the first quarter of 1932, compared with similar periods in 1931 and 1930.

In general the trend of storage stock accumulations of meats and lard has been similar to those of a year ago, but it shows less relationship to the 1930 trend. Frozen meat stocks have been smaller throughout the period than those of last year, and the same is true of pickled meats. Stocks of D. S. meats nearly equal those of last year, while lard stocks have been consistently higher. However, when compared with the five-year-average, present stocks make a very favorable showing.

Frozen Pork.—About 2,000,000 lbs. more pork went into the freezer during March than in March a year ago, but the stocks on hand at the end of March were over 20,000,000 lbs. less. Bellies have been a big item in current freezer stocks, demand having been slow and the production of light and medium averages high, so the product has been held in the freezer pending an outlet through cured channels. There has been some forced freezing of loins, but practically no freezing limits have been established as in other years, the policy being to move just as much product fresh as possible. There is also a good stock of frozen butts.

S. P. Meats.—These stocks showed a seasonal increase during January and February, but declined in March, due principally to the heavy curing for the Easter trade, particularly of hams. Pickled meat stocks are over 10,000,000 lbs. lower than those of a year ago, and are nearly 25,000,000 lbs. less than the five-year-average on April 1.

D. S. Meats.—Slight accumulations have been recorded in stocks of dry salt meats since the first of the year, the stocks being slightly in excess of those of 1930, but smaller than the 1931 holdings. They compare favorably with those of a year ago and are nearly 23,000,000 lbs. under the average for the past five years.

Lard.—Stocks of lard have been lower than 1930 stocks, but higher than those of a year ago. While still below the five-year average on April 1, lard stocks are rather high. Production from usual sources has been large, and in view of the very low price of fat cuts the practice has been common of tank-

ing everything that showed equal or better value as lard, particularly among packers where a quick outlet for the lard was available. Demand for loose lard was strong during March, selling frequently at a premium over closing official quotations. This is unusual, considering the increase in lard stocks and the low price prevailing abroad.

STOCKS IN COLD STORAGE.

The figures for storage stocks on which the chart on this page is based are as follows:

	1930.	1931.	1932.
	Frozen pork.	S. P. pork.	D. S. pork.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	145,078	308,126	107,782
Feb.	178,766	392,915	116,568
Mar.	217,942	443,882	123,740
Apr.	206,417	430,926	115,653
May	189,692	411,705	110,308
June	176,851	392,403	108,913
July	174,347	396,506	108,230
Aug.	157,842	379,732	114,477
Sept.	124,648	329,074	97,237
Oct.	92,305	283,979	71,143
Nov.	64,127	249,485	43,194
Dec.	77,158	285,824	48,573
	Frozen pork.	S. P. pork.	D. S. pork.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	122,994	328,001	70,188
Feb.	215,599	397,042	107,817
Mar.	271,068	453,042	129,278
Apr.	268,599	432,699	141,244
May	265,876	453,500	148,179
June	215,706	403,896	156,476
July	181,214	365,235	188,360
Aug.	129,571	311,985	153,507
Sept.	81,559	277,148	118,180
Oct.	53,310	246,940	79,496
Nov.	53,456	247,998	79,453
Dec.	69,237	264,205	63,121
	Frozen pork.	S. P. pork.	D. S. pork.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	141,468	333,018	84,916
Feb.	187,075	383,411	108,582
Mar.	244,151	445,348	122,902
Apr.	245,206	420,996	124,969

FEWER HOGS IN HOLLAND.

Hog population in Holland as estimated for March, 1932, shows that breeding sows are only 81 per cent of the number on June 1, 1930, pigs under 6 weeks of age are 119 per cent, pigs from 6 weeks old to 132 lbs. in weight are 118 per cent, hogs weighing between 132 and 220 lbs. are 126 per cent and hogs weighing over 220 lbs. are 144 per cent of the population of June, 1930. This would indicate that for some months to come the market supply of hogs in Holland would be large but the reduction in the number of breeding sows points to shortage in later months.

LARD MARKETS IN EUROPE.

(Special Report to The National Provisioner.)

Hamburg, April 4, 1932.

Consumption of North American lard in Germany during March showed no gain in spite of low prices. Packer quotations fluctuated during the first part of the month between \$14.12½ and \$14.50, declined at the beginning of the second part of the month to \$14.25 and closed the month at \$13.87½. Dealers' quotations were 50c to 75c lower. While packers adhered to their quotations, dealers cut prices and the volume of business was done by the latter.

Arrivals were estimated at approximately the same as in previous months and proved to be sufficient. Scarcity of commodity was nowhere to be observed. Buyers in general counted on a further decline of the Chicago market and therefore held back. Only quantities necessary to supply current needs being bought. Futures were not contracted in large measures. During the last days of the month dealers offered on a basis of \$12.30.

Owing to fluctuations of the rate of exchange of the Danish crown the market position of Danish lard in Germany was uncertain. In the main lard in bladders found buying interest. Lard in blocks and tierces was neglected. Quotations for lard in bladders were about 80 to 82 Danish crowns at the beginning of the month and fell towards the end of the month to 66 to 67 Danish crowns for 220 lbs. Danish lard in blocks commanded 74 Danish crowns at the beginning of the month and at the end 60 to 62 Danish crowns. There was no trade in lard in tierces which was quoted at the beginning of the month at 72 Danish crowns and afterwards to 68 Danish crowns. Receipts were sufficient.

Demand was as usual for German lard, at unchanged prices. Sales were good.

Business in Holland in North-American lard was weak. Dutch lard was sold in fair quantities at slightly varied prices. At times the Dutch packers were yielding.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, April 1, 1932, to April 13, 1932, totaled 4,441,235 lbs.; tallow, none; greases, 80,000 lbs.; stearine, 8,800 lbs.

Provision and Lard Markets

WEEKLY REVIEW

Trade Quiet—Market Steadier—Hogs Easier—Run Light—Cash Trade Fair—Outward Movement Smaller—Lard Stocks Increase Expected.

Developments in the market for hog products the past week, were a quiet trade, a steadier market, and less aggressive selling pressure. Commission houses and packing interests were on both sides of lard, however, but sufficient buying and covering developed to absorb the selling and maintain a slightly better level than last week's lows, which were the lows of the season.

There was little or nothing in the lard situation to bring about any extensive speculative buying or trade absorption, and consequently the market was more or less marking time pending developments. The satisfactory termination of the German election was favorably considered, but as far as the European outlook is concerned, there is still the French elections and the important question of reparation and debt payments.

The hog run was comparatively moderate, the western packing points last week receiving 399,500 head, against 382,700 head the previous week, and 429,600 head the same week last year. Hog price eased from 4.10c at the close of last week to 3.90c the early part of this week, comparing with 4.15c a week ago, 7.20c a year ago and 10.05c two years ago. Average weight of hogs received at Chicago last week was 237 lbs., against 238 lbs. the previous week, 239 lbs. a year ago and 235 lbs. two years ago.

Lard Exports Decrease.

A smaller outward movement and a rather quiet fresh export demand attracted some attention. However, foreign exchange rates held very steadily. Exports of lard for the week ended April 2, 1932, were placed officially at 6,814,000 lbs., against 7,313,000 lbs. the same week last year. Exports from January 1, to April 2, 1932, have been 170,487,000 lbs., against 206,115,000 lbs. the same time last year.

Exports of hams and shoulders, including Wiltshires, for the week were 425,000 lbs., against 686,000 lbs. last year; bacon, including Cumberlands, 606,000 lbs., against 780,000 lbs. a year ago; pickled pork, 95,000 lbs., against 210,000 lbs. last year.

Stocks of lard at Chicago on April 1, 1932, totaled nearly 44,000,000 lbs. The belief was expressed by some in the trade that the supply would increase around 5,000,000 lbs. the first half of April, indicating possibilities of a stock of around 49,000,000 lbs., against an increase of around 3,500,000 lbs. the first half of April last year. Stocks then totaled nearly 31,000,000 lbs.

A feature that continued to operate somewhat against lard values was the slowly decreasing visible supply of cottonseed oil. This commodity decreased only 49,000 bbls. during March, and totaled 2,497,000 bbls. on April 1,

against 1,543,000 bbls. the same time last year.

Cash Lard Trade Fair.

A fair domestic cash lard trade appeared to be passing. Demand for meats apparently was on a moderate scale. While export interest was moderate, there was less disposition to press the decline in lard, owing to the relatively low levels prevailing. A belief prevailed in some quarters that the market had discounted the bearishness in the situation for the time being.

It is held by some, however, that with stocks piling up, bulges are not apt to get very far, particularly as the market may experience May liquidation within the next few weeks or prior to May delivery day. At the same time, it is contended, there is little in the way of outside support from betterment in other commodities, which also are ruling at unduly low levels. There is also the contention that sooner or later hog marketings will again reach larger proportions, owing to the more liberal supplies in raisers' hands.

PORK—Demand was fair, and the

market steady at New York. Mess was quoted at \$16.75 per barrel; family, \$18.25 per barrel; fat backs, \$13.25@15.25 per barrel.

LARD—Domestic trade was fair, but export interest appeared quiet. Prices were about steady with futures. At New York, prime western was quoted at 5@5.10c; middle western, 4.90@5c; New York City tierces, 4@4.4c; tubs, 5c; refined continent, 5.4c; South America, 5.5c; Brazil kegs, 6.4c; compound, car lots New York, 5.5@6c; smaller lots, 5.5@6.4c. At Chicago, regular lard in round lots was quoted 2.5c under May; loose lard, 65c under May; leaf lard, 57.5c under May.

See page 36 for later markets.

BEEF—Demand was fair, and the market at New York was firm. Mess was nominal; packer, nominal; family, \$13.12½@13.62½ per barrel; extra India mess, nominal; No. 1 canned corned beef, \$2.00; No. 2, \$3.50; 6 lbs. South America, \$10.50; pickled beef tongues, \$45.00@50.00 per barrel.

Hog Cutting Values Improve

Continued improvement in the cut-out value of hogs was shown this week, the lightest average yielding a small profit, while the heaviest average showed a cutting loss of only 75c per head. With little possibility in the near future of a decided upturn in product values, it is vital to the pork packer that he cut his hogs at least without loss, while a slight margin of profit on every operation would insure him against downward fluctuations in the market on finished product.

More hogs were received at the eleven principal markets during the first four days of this week than of last. Receipts were 20,000 more than in the same period a year ago, but 22,000 less than two years ago. Prices were lower, at Chicago the price during part of the week coming close to the thirty-two and one-half year low made some time ago.

There were fewer heavy finished butchers in the run but the quality of the heavier weights was good with many light weights arriving in an unfinished condition. There was some increase in the receipts of packing sows. The week's top at Chicago was \$4.35 with the lowest top at \$4.25. Well finished light weights commanded the highest price.

There was some improvement in the fresh pork trade, prices being somewhat higher particularly on loins. This combined with the lower hog prices resulted in the improved showing in cut-out value.

The following test, worked out on the basis of live hog costs and product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE includes average costs and credits. The test is furnished merely as a check for packers in working out their tests under local conditions.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.22	\$1.10	\$1.08	\$1.06
Picnics	.30	.28	.26	.21
Boston butts	.31	.31	.31	.31
Pork loins	1.26	1.13	1.00	.81
Bellies, light	.81	.74	.85	.14
Bellies, heavy21	.40
Fat backs04	.14	.20
Plates and jowls06	.06	.07
Raw leaf	.08	.08	.09	.09
P. S. lard, rend. wt.	.53	.57	.51	.48
Spare ribs	.08	.09	.06	.06
Regular trimmings	.08	.11	.08	.08
Rough feet	.03	.03	.03	.03
Tails	.01	.01	.01	.01
Neck bones	.02	.02	.02	.02
Total cutting value (per 100 lbs. live wt.)	\$4.78	\$4.57	\$4.21	\$3.97
Total cutting yield	67.50%	69.50%	70.00%	71.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Profit per cwt.	\$.06
Profit per hog	.08
Loss per cwt.	\$.07	\$.27	\$.28
Loss per hog14	.64	.75

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CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended April 7, 1932, with comparisons, reported by Dominion Live Stock Branch:

BUTCHER STEERS.

	Up to 1,050 lbs.	Week ended Apr. 7.	Prev. week.	Same week, 1931.
Toronto	\$ 6.50	\$ 7.00	\$ 7.50	
Montreal	5.75	6.25	7.35	
Winnipeg	5.50	5.50	6.50	
Calgary	5.00	5.25	5.75	
Edmonton	4.75	4.75	5.50	
Prince Albert	4.25	4.00	5.25	
Moose Jaw	4.50	5.00	5.50	
Saskatoon	4.25	4.50	5.50	

VEAL CALVES.

Toronto	\$ 7.25	\$ 8.00	\$10.00
Montreal	3.50	5.50	6.00
Winnipeg	5.00	6.00	9.50
Calgary	6.00	6.50	8.50
Edmonton	5.00	5.50	9.00
Prince Albert	4.50	5.75	8.50
Moose Jaw	4.50	5.75	8.50
Saskatoon	5.25	5.50	8.50

SELECT BACON HOGS.

Toronto	\$ 5.45	\$ 5.45	\$ 9.35
Montreal	5.50	5.75	9.25
Winnipeg	4.50	4.75	8.00
Calgary	4.25	4.35	7.60
Edmonton	4.15	4.35	7.60
Prince Albert	4.20	4.45	7.50
Moose Jaw	3.85	4.35	7.45
Saskatoon	4.20	4.45	7.45

GOOD LAMBS.

Toronto	\$ 7.50	\$ 7.75	\$12.00
Montreal	7.00	8.00	8.00
Winnipeg	6.50	6.25	9.00
Calgary	5.00	5.25	8.00
Edmonton	5.50	5.50	8.25
Prince Albert	5.50	5.50	8.25
Moose Jaw	5.50	5.50	8.25
Saskatoon	5.00	5.00	8.25

*Spring lambs, per head.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended April 9, 1932:

HAMS AND SHOULDERS INCLUDING WILTSHIRES.

	Week ended—	Jan. 1 to Apr. 9, 1932.	Apr. 11, 1932.	Apr. 2, 1932.	Apr. 9, 1932.
		M lbs.	M lbs.	M lbs.	M lbs.
Total		200	308	425	10,170
To Belgium		208	277	304	8,219
United Kingdom		37	5	89	1,083
Other Europe		15	26	32	767

BACON INCLUDING CUMBERLANDS.

Total	685	742	606	6,901
To Germany	549	664	407	4,011
United Kingdom	10	24	7	230
Other Europe	122	2	186	2,041
Other countries	4	49	6	233

PICKLED PORK.

Total	81	689	95	3,352
To United Kingdom	12	504	50	289
Other Europe	50	131	2	181
Other countries	19	27	20	2,343

LARD.

Total	6,537	7,191	6,814	177,024
To Germany	1,202	1,474	2,017	45,971
Netherlands	450	620	10,665	10,665
United Kingdom	3,560	3,420	2,011	78,904
Other Europe	500	540	234	6,992
Cuba	340	796	35	11,967
Other countries	476	1,161	1,891	22,325

TOTAL EXPORTS BY PORTS.

	Week ended April 9, 1932.	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Total	260	685	81	6,537	
Boston	5	1	7	380	
Detroit	175	22	...	325	
Port Huron	37	163	
Key West	37	122	...	302	
New Orleans	10	3	19	523	
New York	...	524	5	3,029	
Philadelphia	79	
Baltimore	580	
Portland, Me.	33	13	...	1,176	

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (total)	208	549
Liverpool	175	138
London	...	307
Manchester
Glasgow
Other United Kingdom	33	25

Exported to:	Lard, M lbs.
Germany (total)	1,502
Hamburg	1,002

*Exports to Europe only.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

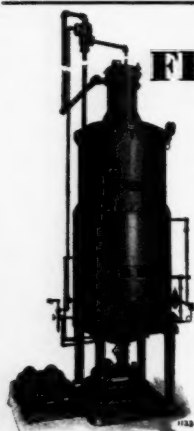
New York, April 13, 1932.

Ground tankage sold at \$1.40 & 10c and \$1.50 & 10c f.o.b. New York. Stocks are very light for this time of the year. Unground tankage sold at 85¢@90¢ and \$1.00 & 10c basis f.o.b. New York and other Eastern shipping points. Stocks are not heavy but the price keeps down far below cost of production.

Dried blood is selling at \$1.50 per unit f.o.b. New York with not even a car of spot obtainable.

Sulphate of ammonia turned very scarce last week and the price took a big jump, sales having been made of domestic in bulk at \$26.00 per ton ex vessel Atlantic coast ports and up to \$28.00 delivered interior points. Most producers are not quoting for earlier than last half of May shipment and some are sold up to June 15.

Watch "wanted" page for bargains in equipment.



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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—Developments in the tallow market in the East were few and far between the past week, the market holding steady at unchanged prices. Demand was moderate, but selling pressure was not large. Some trading passed at 2½c f.o.b., for extra New York, but the business did not appear important.

Consumers, however, were interested at that level, while producers appeared to be in a fairly satisfactory sold-up position. There was little change in competing directions, and little in the general situation surrounding the commodity markets, to have much influence. A fair soap trade was passing.

At New York, special loose was quoted at 2½c; extra, 2½c f.o.b.; edible, 3¼@3½c nominal.

At Chicago, the market on tallow was reported quiet, but appeared to be in very good shape on prime packer especially, due to the closely sold-up position of the market for delivery within the next 30 days. At Chicago, edible was quoted at 3½c; fancy, 3¼@3½c; prime packer, 3¼c; No. 1, 2½c; No. 2, 1½c.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, April shipment, was quoted at 22s 6d, off 6s for the week. Australian good mixed, Liverpool, April shipment, was quoted 21s 9d, off 3d.

STEARINE—Inactivity continued the feature in the stearine market in the East, consumers showing little or no interest. Offerings were not pressed. At New York, oleo was barely steady at 4¼@4½c. At Chicago, the market was also quiet and about steady, with oleo quoted at 3½c.

OLEO OIL—Trade was rather moderate, and the market was about steady at New York. Extra was quoted at 5¼@6c; prime, 5@5½c; lower grades, 4¼@5c. At Chicago, the market was rather quiet and about steady, with extra quoted at 5½c.

See page 36 for later markets.

LARD OIL—Demand was hand-to-mouth, and the market was about steady. At New York, edible was quoted at 9c; extra winter, 7½c; extra, 7¼c; extra No. 1, 7c; No. 1, 6½c; No. 2, 6½c.

NEATSFOOT OIL—Buying interest was mainly for immediate needs, and the market was about steady. Pure oil at New York was quoted at 8½c; extra, 7¼c; No. 1, 7c; cold test, 13c.

GREASES—A fairly steady market prevailed in greases in the East, with a moderate business reported passing. At New York, good house grease sold at 2½c, while reports were current, although lacking confirmation, of business in choice white grease at 3¼@3½c New York, and 3c Boston. Routine trading was reported in other quarters. Buying demand lacked snap, but consumers were showing a fair volume of interest.

Offerings were not large, and prices were rather steadily maintained. Conditions in competing quarters had little

influence, with values holding the recent levels, but there was a tendency to watch cotton oil. Fears were expressed that cotton oil, in parts of the South, was at a level that might attract the soap kettle locally.

At New York, house was quoted at 2½c; yellow, 2½@2½c; A white, 2½@2½c; B white, 2½@2½c. Later reports had it that business was passing at 3c f.o.b. in choice white.

At Chicago, the grease market was rather quiet, but fairly good inquiries were reported for choice white at outside consuming points for later deliveries. At Chicago, brown was quoted at 1½c; yellow, 2c; B white, 2½c; A white, 2½c; choice white, all hog, 2½c.

By-Products Markets

Chicago, April 14, 1932.

Blood.

Market remains dull. Price is nominal.

	Unit
Ground and unground.....	Ammonia. \$.90@1.00n

Digester Feed Tankage Materials.

Buying interest continues light. Prices are unchanged.

	Unit
Unground, 11½ to 12% ammonia..	Ammonia. \$.90@1.00 & 10c
Unground, 8 to 8% ammonia.....	.90@1.00 & 10c
Liquid stick75

Dry Rendered Tankage.

Trading in tankage continues fair. Offerings are light. Price continues to be quoted at 25@27½c.

Hard pressed and exp. unground, per unit protein.....	\$.25@ .37½
Soft prod. pork, ac. grease & quality, ton	@15.00
Soft prod. beef, ac. grease & quality, ton	@12.00

Packinghouse Feeds.

Demand is only fair.

Digester tankage, meat meal.....	\$ @25.00
Meat and bone scraps, 50%	@25.00
Steam bone meal, special feeding, per ton	@19.00
Raw bone meal for feeding.....	@25.00

Fertilizer Materials.

Packers ground 10 to 11 per cent offered at 90c per unit of ammonia.

High grd. ground 10@12% am..	@ \$.90 & 10c
Low grd., and ungr., 6-9% am..	@ .90 & 10c
Bone tankage, ungr., low gd., per ton.	@12.00
Hoof meal	@ 1.00

Bone Meals (Fertilizer Grades).

Market shows no change. Little business is being done.

Steam, ground, 3 & 50.....	@ \$18.00
Steam, unground, 3 & 50.....	@ 11.00

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade.....	\$30.00@150.00
Mfr. shin bones.....	65.00@110.00
Cattle hoofs	12.00@ 13.00
Junk bones	@12.00n

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Buyers showing little interest. Prices largely nominal.

Summer coil and field dried.....	¼@ 1c
Winter coil dried.....	¼@ 1c
Processed, black winter, per lb.....	4 @ 4½c
Processed, grey, winter, per lb.....	3 @ 3½c
Cattle, switches, each.....	¼@ ¼c

*According to count.

Gelatine and Glue Stocks.

The market continued very quiet. Little trading is being done and prices are nominal.

	Per Ton.
Kip stock	\$20.00@22.00
Calf stock	20.00@25.00
Sinews, plaxies	8.00@10.00
Horn piths	23.50@24.00
Cattle jaws, skulls and knuckles.....	@18.00
Hide trimmings (new style).....	6.00@ 8.00
Hide trimmings (old style).....	2½@2½c
Pig skin scraps and trim., per lb....	2½@2½c

CONTINENTAL MARKETS.

(Special Report to The National Provisioner.)

Hamburg, April 4, 1932.

Receipts of lard at Hamburg during the week of March 21 to April 2, 1932, consisted of 1,976 tons from the United States and 244 tons from Denmark. Packers asking prices were \$13.50 to \$13.87½ and dealers at times as much as \$1.00 lower.

Fat backs.—The decline of the Chicago hog market was not without influence on quotations for fat backs. The middle and heavy averages were reduced further in price and at the end of the week quotations were as follows, c.i.f. Hamburg, shipment within 30 days: 8/10, \$13.87½; 10/12, \$14.50; 12/14, \$15.12½; 14/16, \$15.75; 16/18, \$16.87½; 18/20, \$18.00; 20/25, \$19.12½.

Only small quantities German fat backs were available. Dutch fat backs were offered amply at prices ranging from \$12 to \$14 for 220 lbs. f.o.b. Dutch station.

Bacon.—During the week March 24 to 30, there were slaughtered in Denmark 146,539 hogs, of which 129,404 were destined for export. In Holland slaughters for the same period for bacon manufacture included 12,148 hogs, while a quantity of bacon equivalent to the product of 10,084 hogs were exported to the United Kingdom.

The British bacon import during the week amounted to: 2,699 cwt. from Ireland; 151,282 cwt. from Denmark; 1,329 cwt. from the United States; 11,800 cwt. from Holland; 244 cwt. from the Baltic States; 4,108 cwt. from Canada; 1,086 cwt. from Sweden; 8,900 cwt. from Poland; 1,216 cwt. from other countries.

Oleo Oil.—Market was weaker and prices c.i.f. Hamburg were as follows:

	Prompt shipment, April/May.	June shipment.
Extra oleo oil.....	\$14.95	\$15.50
Extra oleo stock....	13.50	14.05
Prime oleo oil.....	13.80	14.35
Prime oleo stock....	12.37½	12.92½

Hog Livers.—There were no offers from North America. Denmark reduced prices, quotations for fresh Danish livers amounting to \$17 to \$18. Slightly pickled Danish livers were quoted at \$11 to \$12 for 220 lbs.

Casings.

Beef casings.—Prices for unassorted lots were firm, and assorted remained unchanged. Sales were limited. North American export and domestic rounds were in sufficient supply and were offered at unchanged prices.

Hog casings.—The demand for wide

Danish and Swedish bungs improved at the end of the month, prices remaining unchanged. American bungs, packed 550/600 pieces per tierce, are in good demand. Quotations are firm.

Chitterlings were neglected. Prices of this article are lower than ever before and a further falling off is hardly to be expected. Assorted goods are undersold in parts while unassorted of good quality is firm in price. The following quotations prevailed:

Export beef middles.—North American, 110, \$0.90; S. American, 110, \$1.20.

Export beef rounds.—North American, 225, \$0.30; 200, \$0.30; 190, \$0.30; 140 sp. wide, \$0.45½; South American, 210, 200, 225, \$0.45½.

Domestic beef rounds.—North American, 180, \$0.18½; 140, \$0.35; South American, 180/150, \$0.23½.

Hog bungs.—North American, 400, per piece, \$0.30; 550, per piece, \$0.11; 600, per piece, \$0.08; 700, per piece, \$0.07; Danish unassorted hog bungs, Danish crown 0.24.

Hog casings.—North American, narrow, per 100 yards, \$2.75; medium, per 100 yards, \$1.00; wide, per 100 yards, \$0.65.

Danish, narrow/middle-wide, per one meter, Danish crown 0.03; Danish chitterlings, per ten meter, 0.55; Danish hog bung ends, per piece, 0.05.

Chinese hog casings.—

Millimeter.	Yards.	Reichsmark.
26/28	27	1.55
28/30	27	1.45
30/32	27	1.15
32/34	27	0.85
over 34	27	0.60

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Apr. 13, 1932.

Cottonseed meal market was sharply higher today, due chiefly to short covering. The opening of the market was slightly stronger than yesterday. Shortly thereafter, however, trading became active in July at \$13.00, or 20c up. May meal sold as high as \$12.75, the highest price in several weeks, and September meal advanced to \$13.50. Offerings were very limited until the close when some hedge selling began to make its appearance. This was effective in stopping the advance, and the market closed strong on the high point of the day.

Action of the cottonseed meal market was satisfactory to holders of meal. The market is now up 75c in three days, and a technical reaction may be expected. However, conditions are good, and it is doubtful if the reaction can carry prices down very materially. Trading was good and there was more interest apparent in the market than for several days.

Cotton seed market, on the other hand, was dull and inactive. Prices were unchanged. Another new low price was made today on cottonseed oil, and this is having a depressing effect on the seed market, otherwise better prices could be expected. The market closed dull and unchanged.

COTTONSEED PRODUCT MEETING.

Plans for the annual convention of the National Cottonseed Products Association at New Orleans, La., on May 16 and 17 are in the hands of that veteran

impresario of conventions, E. T. George, as general chairman, assisted by the following: H. J. Landry, vice chairman; A. D. Geoghegan, reception; Mrs. R. F. Werk, ladies' entertainment; E. P. Chivers, hotel reservations; T. W. Coffey, banquet; Clarence E. Elsas, general entertainment; L. K. Wiggins, M. W. Lyons and L. G. Cosgrove, golf tournament; P. A. Villere, dance and theatre; I. T. Rhea, publicity; Jack Murphey, markets; George Sarraz, automobiles; A. M. Juge, registration and badges.

Other members of the committee are T. O. Asbury, G. J. Arbour, E. H. Bostwick, S. R. Barnett, W. R. Cloutman, Chas. E. Fenner, J. W. George, A. Geismar, Geo. C. Hauser, J. C. P. Helm, W. W. James, W. E. Jervey, C. D. Jordan, H. S. Kohl, M. W. Lyons, A. I. Picard, Fernand H. Pincoffs, A. Q. Peterson, F. L. Palmer, Jas. A. Ryan, A. P. Sanchez, A. P. Sauer, H. M. Shilstone, A. Steinhardt, W. J. Strauven, R. Vallon, E. G. Williams and Robert F. Werk.

FEB. MARGARINE PRODUCTION.

Production of oleomargarine during February, 1932, as reported by margarine manufacturers to the U. S. Department of Agriculture, with comparisons for the same month last year, was as follows:

	Feb. 1932, Lbs.	Feb. 1931, Lbs.
Uncolored	16,307,544	18,499,427
Colored	380,592	833,566
Total	16,688,136	19,332,993

HULL OIL MARKETS.

Hull, England, April 13, 1932.—(By Cable.)—Refined cottonseed oil, 22s 6d; Egyptian crude cottonseed oil, 20s.

PRODUCTION AND CONSUMPTION OF COTTON SEED AND PRODUCTS.

Cotton seed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for eight months ended March 31, 1932, compared with a year ago, as reported by the U. S. Census Bureau:

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Mar. 31, 1932	1931	Aug. 1 to Mar. 31, 1932	1931	1932	1931
United States	5,294,396	4,572,188	4,589,877	4,407,445	704,527	210,119
Alabama	345,963	317,473	317,639	376,933	26,383	14,889
Arizona	48,824	63,906	40,888	64,108	6,985	4
Arkansas	511,146	248,621	422,365	235,150	79,378	16,821
California	78,853	125,904	73,032	108,068	7,021	26,865
Georgia	401,378	642,456	359,892	610,969	42,965	23,215
Louisiana	242,063	201,167	230,244	197,767	12,441	4,970
Mississippi	695,274	598,742	598,410	535,215	97,945	34,622
North Carolina	238,972	283,144	213,883	279,890	26,006	3,396
Oklahoma	374,637	247,579	331,338	245,466	42,094	4,000
South Carolina	202,430	264,632	187,188	259,237	16,158	5,799
Tennessee	474,117	255,800	364,250	238,792	110,065	19,672
Texas	1,598,488	1,224,174	1,883,726	1,192,719	227,955	68,158
All other states	75,874	63,521	67,022	63,066	8,408	47

*Includes seed destroyed at mills but not 24,784 tons and 45,434 tons on hand August 1, or 37,760 tons and 60,618 tons reshipped for 1932 and 1931, respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Item.	Season.	On hand		Produced Aug. 1		Shipped out Aug.		On hand	
		Aug. 1	Mar. 31	Aug. 1	Mar. 31	Aug. 1	Mar. 31	Aug. 1	Mar. 31
Crude oil	1931-32	8,066,071	1,439,224,613	1,352,353,006	1,295,245,156	1,295,245,156	1,295,245,156	1,295,245,156	1,295,245,156
(pounds)	1930-31	7,893,957	1,340,693,514	1,295,245,156	1,295,245,156	1,295,245,156	1,295,245,156	1,295,245,156	1,295,245,156
Refined oil	1931-32	1,277,836,530	1,188,676,890	1,188,676,890	1,188,676,890	1,188,676,890	1,188,676,890	1,188,676,890	1,188,676,890
(pounds)	1930-31	301,600,062	1,164,273,354	1,164,273,354	1,164,273,354	1,164,273,354	1,164,273,354	1,164,273,354	1,164,273,354
Cake and meal	1931-32	146,888	2,058,620	2,058,620	2,058,620	2,058,620	2,058,620	2,058,620	2,058,620
(tons)	1930-31	55,352	2,010,708	2,010,708	2,010,708	2,010,708	2,010,708	2,010,708	2,010,708
Hulls	1931-32	47,723	1,289,497	1,289,497	1,289,497	1,289,497	1,289,497	1,289,497	1,289,497
(tons)	1930-31	28,495	1,218,418	1,218,418	1,218,418	1,218,418	1,218,418	1,218,418	1,218,418
Linters	1931-32	175,904	735,498	735,498	735,498	735,498	735,498	735,498	735,498
(running bales)	1930-31	135,220	766,704	766,704	766,704	766,704	766,704	766,704	766,704
Hull, fiber	1931-32	3,564	28,554	28,554	28,554	28,554	28,554	28,554	28,554
(500-lb. bales)	1930-31	2,659	46,345	46,345	46,345	46,345	46,345	46,345	46,345
Grabbots, motes, etc.	1931-32	12,475	25,718	25,718	25,718	25,718	25,718	25,718	25,718
(500-lb. bales)	1930-31	12,776	32,087	32,087	32,087	32,087	32,087	32,087	32,087

*Includes 3,267,812 and 11,567,192 lbs. held by refining and manufacturing establishments and 3,011,640 and 28,763,200 lbs. in transit to refiners and consumers August 1, 1931, and March 31, 1932, respectively.

Includes 4,297,734 and 3,820,954 lbs. held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 3,555,902 and 1,767,905 lbs. in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1931, and August 1, 1931, and March 31, 1932, respectively.

**Produced from 1,261,532,032 lbs. of crude oil.

VEGETABLE OIL MARKETS.

COCOANUT OIL.—Demand was rather quiet throughout the week, but prices were steadily held. However, there was a feeling that firm bids could shade quoted levels. At New York, tanks were quoted at 3½c. At the Pacific Coast, tanks were quoted at 3½c.

CORN OIL.—The last business reported was a 3½c f.o.b. Chicago, but demand has quieted, and the market was about steady. Prices are still quoted at 3½c f.o.b.

SOYA BEAN OIL.—Routine interest and nominal conditions ruled the market. Prices were about steady. Tanks at New York were quoted at 3½c. Sellers' tanks, f.o.b. western mills, were 2½c asked.

PALM OIL.—Trade appeared to be at a standstill in this market, and the tone was about steady. At New York, spot Nigre was quoted at 3½c; shipment Nigre, 2.95c; spot Lagos, 3½c; shipment Lagos, 3½c; 12½ per cent acid for shipment, 3½c; 20 p. c. softs, 3.15c.

PALM KERNEL OIL.—Trade was slow throughout the week, but the market maintained the recent levels. Shipment oil at New York was quoted at 3.75c.

OLIVE OIL FOOTS.—Trade was rather quiet, and the market was fairly steady. There was a slight easing from the recent levels in shipment quotations, but no particular pressure on the market. At New York, spot foots were quoted at 4½@5c; shipment foots, 5½c.

RUBBERSEED OIL.—Nominal.

SESAME OIL.—Market nominal.

PEANUT OIL.—The market was easy with cotton oil. Peanut oil was in low request and was quoted 3½c nominal, f.o.b. southern mills.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Moderate—Market Weak—Cash Demand Fair—Lard About Steady—Crude Holding Fairly Well—Statistical Report Bearish—No Further Export Business Reported.

Operations in cotton oil futures the past week were on a moderate scale, but the market continued to show independent weakness, making some new season's lows and displaying a heavy undertone at the inside figures of the season. Again pressure was not large, with the selling scattered, but demand was limited and support thin. Oil paid little attention to the outside developments.

At most times, commission houses and professionals were on both sides. Of late, there has been commission house liquidation in the May delivery. This has been attracting some attention, as it is feared that there is more to come. Refiners' brokers have been buying May, presumably lifting hedges, but at times did not transfer the latter to the futures.

Switching operations were on a smaller scale this week, and the spreads between the various months changed but little if any. November delivery again displayed unusual activity, and it was quite apparent that the bulk of the new trade is going into the November position.

The lard market was fairly steady, holding slightly above the season's low points. Fears were expressed that lard stocks would gain liberally, during the first half of the present month. Consequently the lard situation continues somewhat against oil distribution and served to keep down speculative buying.

Crude Markets Steady.

Crude markets were fairly steady, last business in Southeast and Valley being at 2½c. Bids were later lowered to 2½c. In Texas, 2½c was bid. The statistical report, as expected, made a bearish showing. While this had little influence, there was but little doubt that the figures served to maintain bearish sentiment. The large available stocks hovering over the market are acting as a check to any important rallies.

Reports of a fair export trade in oil, last week created some optimism for a

time, but since then little or nothing has been heard in the way of business. Foreign oils appear to have weakened to the point where they have checked foreign interest in cotton oil. Reports indicated that quite a little crude cotton oil had been worked recently to go to Canada.

There appeared little new in the seed situation. Seed in the South is quoted around \$10.00@11.00 per ton. Seed receipts at the mills last month were slightly over 300,000 tons, compared with about 100,000 tons last year. Expectations are that seed receipts the balance of the season will prove heavier than was the case last season.

March consumption was 217,000 bbls., compared with 295,000 bbls. revised in March last year. Consumption for the eight months totaled 1,960,000 bbls., or 470,000 bbls. less than the 2,430,000 bbls. the same time last season. Visible supply at the beginning of April was 2,497,000 bbls., decreasing only 49,000

bbls. during March and totaling 954,000 bbls. over the April 1 stocks last year, of 1,543,000 bbls.

Large Carryover Indicated.

With the current month half gone, there is little in the consumptive situation to indicate that April distribution will reach anything like the 271,000 bbls. in April last year. This steady falling off in consumption, compared with the past few seasons, has been most discouraging to the longs, and makes for a situation where it is expected that the carryover at the season's end will run 1,600,000 bbls. or more.

Field work in the cotton belt was active the past week, and much ground was prepared for planting. Some cotton has been planted as far north as southeastern South Carolina and southern Arkansas. In Texas, planting progressed steadily to the North central portion of the state. In the western portion of the belt, the weather was rather unfavorable for germination because of cool nights.

COTTONSEED OIL — Demand for store oil at New York was quiet, but spot stocks are small. Southeast and Valley crude, 2½c bid; Texas, 2½c bid.

Market transactions at New York:

Friday, April 8, 1932.

	—Range—			—Closing—
	Sales.	High.	Low.	Bid. Asked.
Spot				350 a
May	6	355	352	352 a 356
July				368 a 374
Aug.				370 a 390
Sept.	2	383	383	383 a 386
Oct.	2	388	388	386 a 392
Nov.	5	400	400	398 a 405

Sales, including switches, 15 contracts. Southeast crude, 2½c bid.

Saturday, April 9, 1932.

Spot				350 a
May	1	354	354	358 a 360
July	1	370	370	374 a 379
Aug.				380 a 400
Sept.				387 a 391
Oct.				394 a 397
Nov.				403 a 407

Sales, including switches, 2 contracts. Southeast crude, nominal.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 14, 1932.—Cotton oil continues weak and depressed due to large stocks, a liberal seed movement and light demand. Crude is barely steady at 2½c lb. for Texas and 2½c lb. for Valley, with both buyers and sellers showing no urgent desire to trade. Bleachable is dull at 3.20c lb. loose New Orleans. Futures are weak.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 14, 1932.—Crude cottonseed oil, 2½c lb.; forty-one per cent protein cottonseed meal, \$13.00; loose cottonseed hulls, \$1.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 14, 1932.—Prime cottonseed oil, 2½@2½c lb.; forty-three per cent meal, \$13.00; hulls, \$5.00; mill run linters, .65@¾c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Monday, April 11, 1932.

Spot	350	a
May 9 360 352	358	a	365
July	370	a	378
Aug.	375	a	395
Sept. 1 390 390	388	a	391
Oct. 6 395 390	392	a	395
Nov. 13 405 397	403	a	405

Sales, including switches, 29 contracts. Southeast crude, 2½c bid.

Tuesday, April 12, 1932.

Spot	350	a
May 2 355 352	350	a	360
July	365	a	372
Aug.	370	a	390
Sept.	378	a	385
Oct. 2 390 387	386	a	391
Nov. 6 400 397	400	a

Sales, including switches, 10 contracts. Southeast crude, 2½c bid.

Wednesday, April 13, 1932.

Spot	350	a
May 10 351 350	350	a	355
July	362	a	367
Aug.	365	a	388
Sept. 1 378 378	375	a	378
Oct. 1 385 385	380	a	386
Nov.	395	a	398

Sales, including switches, 12 contracts. Southeast crude, 2½c bid.

Thursday, April 14, 1932.

Spot	350	a
May 351 350	350	a	355
July 364 363	364	a
Sept. 378 378	378	a
Nov. 397 397	397	a

Later markets on this page.

COTTONSEED PRODUCTS EXPORT.

Exports of cottonseed products for seven months ended February 29, 1932, are reported by the U. S. Census Bureau as follows:

	1932	1931.
Oil, crude, lbs.	9,476,572	6,189,298
Refined, lbs.	3,872,026	10,588,430
Cake and meal, tons	2,000	175,861
Linters, running bales	67,325	72,155

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business April 14, 1932, as reported by the Chicago Board of Trade, are as follows:

	Apr. 14, 1932.	Mar. 31, 1932.	Apr. 14, 1931.
P. S. lard, made since Oct. 1, '31.			
lbs.	32,504,068	20,335,655	24,806,993
Other kinds lard.			
lbs.	14,835,001	14,548,221	5,951,445
D. S. cl. bellies, made since Oct. 1, '31.			
lbs.	17,343,348	16,900,863	17,312,383
D. S. rib bellies, made since Oct. 1, '31.			
lbs.	2,152,397	2,239,343	2,365,966
Ex. sh. cl. sides, made since Oct. 1, '31.			
lbs.	41,700	19,100	64,925

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The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were quiet and barely steady the latter part of the week on mixed trade, some hedging pressure, a fair hog run and a barely steady hog market. Grain strength was ignored. Cash trade is fair.

Cottonseed Oil.

Cotton oil was quiet and barely steady at around season's low point. Commission houses were on both sides. Market is awaiting developments. Crude was unchanged; Southeast and Valley, 2½c lb. bid; Texas, 2½c bid. Cash trade is moderate. There is some complaint of dryness in the South. Better feeling in outside markets checked local bearishness.

Quotations on bleachable cottonseed oil at New York Friday noon were:

May, \$3.50@3.55; July, \$3.63@3.67; Aug., \$3.68@3.90; Sept., \$3.76@3.83; Oct., \$3.86@3.90; Nov., \$3.95@4.05.

Quotations on prime summer yellow:

May, \$3.40 bid; July, \$3.50 bid; Aug., \$3.50@3.85; Sept., \$3.60@3.85; Oct., \$3.70@3.85; Nov., \$3.80@4.00.

Tallow.

Tallow, extra, 2½c f.o.b.

Stearine.

Stearine, 4c.

Friday's Lard Markets.

New York, April 15, 1932. — Lard, prime western, \$4.95@5.05; middle western, \$4.85@4.95; city, 4½c; refined continent, 5½c; South American, 5½c; Brazil kegs, 6½c; compound, 5½@6c.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

Hogs and Corn?

Is too much corn being

turned into hog fat?

Can hog marketing be stabilized?

What is going to happen to the Corn Belt?

These questions are discussed by Dr. Alonzo E. Taylor, head of the Food Research Institute of Leland Stanford University in his recently-completed study on the "CORN AND HOG SURPLUS IN THE CORN BELT."

The subject is of vital interest to every pork packer. Hogs yield on an average too much fat for which there is no profitable outlet.

The supply of hogs has no relation to demand for meats. This long-established method of producing hogs has brought serious consequences to the meat packing industry.

Far-seeing producers are seeking a solution of the problem. The co-operation of the packer is sought.

Much valuable information can be secured from this book, now ready for distribution. It can be obtained upon application to The National Provisioner, Chicago, upon receipt of order with remittance. Price, \$4.50, postpaid.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, April 15, 1932.—Hams and pure refined lard have been in fair demand but picnics and square shoulders are dull. The general market is easy. Stocks of consigned lard declining.

Friday's prices were as follows: Hams, American cut, 70s; hams, long cut, 80s; shoulders, square, none; picnics, 51s; short backs, 64s; bellies, clear, 52s; Canadian, 52s; Cumberlands, none; Wiltshires, none; spot lard, 38s 6d.

EUROPEAN PROVISION CABLES.

The market at Hamburg was rather quiet and demand was poor, according to cabled reports to the U. S. Department of Commerce for the week ended April 9, 1932. Prices per 100 kilos: Refined lard \$13.125; prime steam lard \$12.50. Receipts of lard for the week were 1,270 metric tons, of which 1,184 metric tons came from the United States, and 86 metric tons from Denmark.

Arrivals of hogs at 20 of Germany's most important markets were 89,000 at a top Berlin price of 8.87c a lb., compared with 70,000 at 9.95c a lb. for the same week of last year.

Rotterdam market demand was poor. Prices per 100 kilos: Extra neutral lard, \$14.80; extra oleo oil, \$14.80; prime oleo oil, \$13.60; prime premier jus, \$9.60; extra oleo stock, \$13.20; cottonseed oil, \$12.00.

The market at Liverpool shows little alteration.

The total of pigs bought in Ireland for bacon curing was 14,400 for the week, as compared with 8,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending April 6, was 157,000, as compared with 100,000 for the corresponding week of last year.

BRITISH PROVISION IMPORTS.

Liverpool provision imports during March, 1932, reported by Liverpool Provision Trade Association:

	Mar., 1932.
Bacon, including shoulders, lbs.	1,889,988
Hams, lbs.	2,343,276
Lard, tons	70

Approximate weekly consumption of Liverpool stocks for months given:

	Bacon, lbs.	Hams, lbs.	Lard, tons.
March, 1932	500,416	489,328	215
February, 1932	572,006	527,072	202
March, 1931	515,700	780,688	418

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 14, 1932, show exports from that country were as follows: To the United Kingdom, 163,218 quarters; to the Continent, 29,283 quarters. Exports previous week were as follows: To England, 27,744 quarters; to the Continent, 4,618 quarters.

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., April 14, 1932.

CATTLE—Compared with one week ago: All grades fed steers fully steady; trade active; weighty bullocks scarce; all interests in market. Continued wide demand for common light steers was a feature, most such selling at \$5.00@5.75; beef cows and butcher heifers, strong to 25c higher; light heifer and mixed yearlings grading good and better, 25@50c lower; common and medium grade, about steady at \$5.50 downward. Extreme top on weighty steers was \$8.40; next highest price, \$8.25; top on long yearlings, \$8.35; heifer yearlings, \$7.25 early, \$6.75 late on comparable kinds. There was comparatively little she stock in run, a creeping advance marking trade on this class; bulls, 10@15c higher; vealers, 50c @ \$1.00 higher.

HOGS—Compared with one week ago: Market steady to 10c lower; lighter weights at decline; aggregate receipts expanded; improved local and eastern fresh pork market main supporting factor. Closing top, \$4.35, highest of week, also paid Monday; late bulk 170 to 210 lbs., \$4.20@4.35; 220 to 250 lbs., \$4.10@4.30; 260 to 310 lbs., \$3.80@4.10; 320 to 370 lbs., \$3.60@3.75; 140 to 160 lbs., \$4.10@4.35; plainer kinds, down to \$3.75; pigs, \$3.85@4.25, plain sorts down to \$3.25; packing sows, \$3.20@3.30, smooth sorts to \$3.50.

SHEEP—Compared with week ago: Fat lambs, strong to 25c higher, near choice kinds up most; sheep, barely steady, lower in instances. Market showed considerable resistance after easing slightly from early \$7.75 peak. Today's bulks: Good to choice woolled lambs, \$6.75@7.35, few \$7.40@7.50; Colorados averaging 96 to 100 lbs., \$7.25; clippers, \$6.00@6.75, one load \$6.85; unfinished woolskins, \$6.00@6.50; throwouts, \$5.00@5.50; lightweight fat ewes, \$3.50@4.00; heavies, \$3.00@3.50; few choice native spring lambs, \$8.50@9.00.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., April 14, 1932.

CATTLE—Good to choice fed steers scaling above 1,200 lbs. were in rather liberal quota, and with shipping demand somewhat curtailed values are 15@25c lower. Other fed steers and yearlings were held at mostly steady rates. Choice 1,421-lb. steers topped the week's trade at \$7.75, while the bulk of the fed arrivals cleared from \$5.25@7.25. Light mixed yearlings and fed heifers ruled steady to 25c lower, while slaughter cows are steady to weak. Bulls closed steady to weak, while vealers held about steady, with selected lots up to \$6.00.

HOGS—A rather uneven trade featured the hog market for the week. Final rates on offerings scaling 280 lbs. and down are steady to 5c lower, while extreme heavies are selling at strong to 10c higher levels against a week ago. The late top was \$3.90 on choice 200- to 225-lb. weights, with most of the 170- to 250-lb. averages going at

\$3.75@3.85. Desirable 260- to 325-lb. butchers went at \$3.60@3.75, and 140- to 160-lb. weights at \$3.60@3.80. Packing sows are 10@15c lower at \$2.85@3.25.

SHEEP—Fat lamb values advanced unevenly 35@60c over a week ago, with the late top on woolskins at \$7.30. Most of the late arrivals sold from \$7.00@7.30. Choice clippers reached \$6.50 late, with others at \$6.25@6.40. Best Arizona springers scored \$8.25, with the bulk at \$8.00@8.15. Aged sheep held steady, fat ewes selling from \$3.35@4.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, April 14, 1932.

CATTLE—Compared with one week ago: Steers sold steady to 25c higher; mixed yearlings and heifers, steady to strong; cow stuff and bulls, unchanged; vealers, 25c higher. A top of \$7.60 was paid for 1,376-lb. steers, with best yearling steers \$6.85. Bulk of all steers brought \$4.85@6.85, with most good steers \$6.00@6.90. Choice heifers scored a top of \$7.00; best mixed yearlings, \$6.25; bulk of good mixed yearlings and heifers, \$5.50@6.25; medium fleshed descriptions, \$4.75@5.25. Most cows sold at \$2.75@3.50, with top \$4.25. Low cutters went mostly at \$1.50@1.75. Top vealers closed at \$6.50; best sausage bulls, \$3.00.

HOGS—Reductions of 5@20c were registered in the swine trade this week. Top price Thursday was \$4.20; bulk 120- to 275-lb. weights, \$3.85@4.15; sows, mostly \$3.00@3.25.

SHEEP—Sheep house trade was mostly unchanged this week, and quality was largely undesirable. Better spring lambs earned \$8.75@9.50, while

wooled lambs topped at \$7.25 to city butchers, bulk, \$6.00@6.75. Clipped lambs bulked at \$6.00@6.65, and fat ewes at \$3.00@4.00.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Apr. 13, 1932

CATTLE—Increased receipts of cattle, both here and in the aggregate, made for a 25c or more downturn on most slaughter classes. Better yearlings scored \$6.75@7.25; bulk all steers and yearlings, \$5.00@6.50; beef cows, \$3.00@4.00; butcher heifers, \$4.00@5.25; yearlings, to \$6.00@6.50. Cutters centered at \$2.00@2.50; medium grade bulls, \$2.50@2.75. Vealers averaged steady to 50c higher, medium to choice grades centering at \$3.00@5.50.

HOGS—In the hog house light weight butchers were steady; heavies and sows, unevenly 5@15c lower. Better 140- to 220-lb. weights cashed today at \$3.75@3.80; 220- to 240-lb. averages, \$3.60@3.75; 240- to 290-lb. weights, \$3.40@3.60; packing sows, \$2.85@3.10; pigs, largely \$3.25.

SHEEP—Fat lambs were steady for the period, good and choice woolled offerings selling at \$6.00@6.50; choice fed kinds, to \$6.75. Medium grade lambs turned at \$5.00@5.50; throwouts, \$4.00. Medium to choice slaughter ewes cashed at \$2.50@3.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., April 14, 1932.

CATTLE—Comparatively liberal receipts of fed steers and yearlings, which made up bulk of each day's run, brought about slow markets throughout the week, with buyers trying for lower costs. Only minor declines were enforced, however, common and medium grades holding steady. Good and choice grades are closing the week

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steady to 25c lower. Other killing classes held fully steady. Choice weighty steers, averaging 1,374 lbs., earned \$7.75, and 1,187-lb. averages \$7.60.

HOGS—A two-way market developed in the hog division. Comparisons Thursday to Thursday show light hogs weak to 25c lower; heavies, steady to strong; sows, 5@10c lower; pigs, steady. Thursday's top reached \$3.85; bulk all weights, \$3.50@3.85; medium grade light lights, down to \$3.00; packing sows, \$3.00@3.15.

SHEEP—Strength in the dressed lamb situation proved a bullish factor in the live lamb trade, and prices moved up 50c. Matured sheep were in limited supply and steady. Thursday's bulk fed woolled lambs ranged \$6.75@7.10; top, \$7.25; fed clipped lambs, largely \$6.50. California spring lambs that put in appearance early in the week sold \$7.75@8.00; top, \$8.25. Good and choice woolled ewes found release at \$3.25@4.00; shorn ewes, mostly \$2.50@2.75.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., April 14, 1932.

CATTLE—Slaughter cattle indicated little price variation throughout the week, although late demand from some quarters proved less urgent than earlier. Choice 1,440-lb. bullocks made \$7.50, a few loads turned at \$7.00@7.35, and grainfeds bulked at \$5.25@6.75. Choice heavy heifers sold up to \$6.25, and a few loads of good to choice lights earned \$5.25@6.10. Most beef cows cleared at \$3.25@4.25, and low cutters and cutters cashed freely at \$1.75@2.75. Select vealers ranged up to \$7.00, and medium bulls cleared at \$2.85 down.

HOGS—Hog values are steady to 10c lower than a week ago. The late bulk of 130 to 150 lbs. sold \$3.50@3.65; most 160- to 210-lb. weights cashed \$3.65@3.80; top, \$3.85. Bulk of 220 to 280 lbs., went largely at \$3.55@3.80, while 290 to 350 lbs., turned at \$3.45@3.55. Late recovery placed packing sows steady to 5c off at \$3.10@3.25.

SHEEP—Fat lambs advanced 25@50c over last Thursday under light supplies. Better grade woolskins sold late largely at \$6.75@7.00; top, \$7.15. Best shorn lambs for the week brought \$6.40. Aged sheep registered little change, as most slaughter ewes cashed \$3.25@3.50; quotable top, \$3.75.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., April 14, 1932.

Hog prices at 21 concentration points and 7 packing plants in Iowa and Minnesota dipped 10@20c on Monday and Tuesday. This loss was regained later, and Thursday's prices were back just about in line with one week earlier. Late bulk good to choice 170 to 220 lbs., \$3.70@3.90; long haul rail consignments, occasionally to \$3.95; most 230 to 260 lbs., \$3.50@3.80; 270 to 300 lbs., largely \$3.35@3.65; big weight butchers, down to \$3.10; packing sows, mainly \$2.75@3.00.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended April 14:

	This week.	Last week.
Friday, April 8.....	10,800	15,200
Saturday, April 9.....	19,800	14,700
Monday, April 11.....	54,900	43,700
Tuesday, April 12.....	13,300	14,500
Wednesday, April 13.....	16,200	10,200
Thursday, April 14.....	13,400	8,100

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage, nor fills.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended April 9, 1932:

At 20 markets	Cattle.	Hogs.	Sheep.
Week ended April 9.....	163,000	450,000	387,000
Previous week.....	162,000	450,000	353,000
1931.....	191,000	504,000	381,000
1930.....	194,000	556,000	387,000
1929.....	175,000	569,000	330,000
1928.....	172,000	623,000	291,000

Hogs at 11 markets:	
Week ended April 9.....	394,000
Previous week.....	371,000
1931.....	424,000
1930.....	483,000
1929.....	473,000
1928.....	520,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended April 9.....	123,000	326,000	240,000
Previous week.....	118,000	318,000	210,000
1931.....	146,000	362,000	270,000
1930.....	143,000	424,000	273,000
1929.....	128,000	404,000	235,000
1928.....	122,000	442,000	204,000

U. S. INSPECTED HOG KILL.

Inspected hog kill at 9 points during week ended Friday, April 8, 1932:

	Week ended Apr. 8.	Prev. week.	Cor. week, 1931.
Chicago.....	93,007	86,914	103,803
Kansas City, Kan.....	40,204	38,772	45,283
Omaha.....	44,087	49,578	39,929
St. Louis & East St. Louis.....	52,304	52,961	50,423
Sioux City.....	22,776	26,393	32,616
St. Paul.....	34,747	31,462	42,312
St. Joseph.....	14,577	15,500	15,977
Indianapolis.....	16,005	15,716	15,729
New York and J. C.....	28,770	28,483	27,138
Total.....	346,567	345,799	373,210

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 24 centers for the week ended April 9, 1932, with comparisons:

CATTLE.

	Week ended Apr. 9.	Prev. week.	Cor. week, 1931.
Chicago.....	24,420	23,242	10,146
Kansas City.....	13,361	13,240	19,233
Omaha.....	14,980	15,792	17,442
East St. Louis.....	12,271	13,410	13,657
St. Joseph.....	6,132	6,505	7,903
Sioux City.....	5,667	4,871	5,890
Wichita.....	2,041	2,114	2,361
Fort Worth.....	4,245	5,531
Philadelphia.....	1,758	1,703	1,533
Indianapolis.....	1,770	1,433	1,440
New York & Jersey City.....	8,575	8,386	8,609
Oklahoma City.....	3,803	3,509	3,672
Cincinnati.....	3,637	3,637	3,601
Denver.....	2,114	1,994	2,077
Total.....	104,810	100,016	114,373

HOGS.

	Week ended Apr. 9.	Prev. week.	Cor. week, 1931.
Chicago.....	85,516	73,481	103,800
Kansas City.....	16,218	14,678	19,346
Omaha.....	43,512	33,302	39,137
East St. Louis.....	44,904	36,136	35,878
St. Joseph.....	14,658	14,692	14,604
Sioux City.....	23,339	26,219	30,706
Wichita.....	11,820	11,719	17,716
Fort Worth.....	5,424	6,249
Philadelphia.....	18,518	13,941	11,860
Indianapolis.....	14,841	12,751	13,822
New York & Jersey City.....	49,356	40,368	40,002
Oklahoma City.....	7,636	7,255	5,994
Cincinnati.....	20,374	16,508	18,625
Denver.....	8,485	5,734	9,856
Total.....	362,601	326,782	356,814

SHEEP.

	Week ended Apr. 9.	Prev. week.	Cor. week, 1931.
Chicago.....	47,343	44,076	39,857
Kansas City.....	31,128	27,157	25,498
Omaha.....	26,452	28,583	35,460
East St. Louis.....	8,427	6,528	5,653
St. Joseph.....	24,307	22,328	24,104
Sioux City.....	8,183	4,837	11,078
Wichita.....	3,248	2,677	1,302
Fort Worth.....	22,505	32,066
Philadelphia.....	6,326	6,582	5,088
Indianapolis.....	1,403	1,421	1,137
New York & Jersey City.....	79,358	75,193	67,894
Oklahoma City.....	3,739	2,202	994
Cincinnati.....	6,090	3,400	2,744
Denver.....	5,038	4,978	5,485
Total.....	276,657	230,624	260,812

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended April 9, 1932:

Week ended:	New York.	Boston.	Phila.
Apr. 9, 1932.....	8,750	500	4
Apr. 2, 1932.....	7,499
Mar. 26, 1932.....	28,897	8,229	9,119
Mar. 19, 1932.....	1,568
Total, 1932 to date.....	164,444	32,387	75,432
Apr. 11, 1931.....	10,464	12,710
Apr. 4, 1931.....	14,600	1,000	13,960
Total, 1931 to date.....	223,440	10,589	114,560

MARCH BUFFALO LIVESTOCK.

Receipts and disposition of livestock, Buffalo, N. Y., for March, 1932, were:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts.....	10,316	23,517	53,529	97,000
Shipments.....	2,977	18,213	27,908	77,132
Local slaughter.....	7,288	4,945	25,940	20,138

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 9, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,355	5,053	7,183
Swift & Co.	3,300	2,808	8,407
Wilson & Co.	2,550	5,143	2,034
Anglo-Am. Prov. Co.	1,326	1,921	4,096
G. H. Hammond Co.	915	1,182
Libby, McNeill & Libby.	338
Shippers	12,751	20,171	25,092
Total	9,800	31,504	11,629

Brennan Pkg. Co., 4,845 hogs; Independent Pkg. Co., 1,256 hogs; Boyd, Lanham & Co., 1,333 hogs; Hygrade Food Products Corp., 2,477 hogs; Agar Pkg. Co., 4,531 hogs.

Total, 47,600 cattle, 11,578 calves, 82,414 hogs; 16,111 sheep.

Not including 262 cattle, 71 calves, 27,710 hogs and 12,494 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,005	2,748	7,600
Cudahy Pkg. Co.	2,485	2,053	7,020
Pewler Pkg. Co.	436
Morris & Co.	2,016	1,850	3,900
Swift & Co.	2,406	5,289	8,791
Wilson & Co.	2,389	2,657	4,578
Others	1,124	1,621	97
Total	13,361	16,218	31,128

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	5,113	15,284	7,800
Cudahy Pkg. Co.	3,466	10,547	7,248
Dold Pkg. Co.	958	5,337
Morris & Co.	1,115	100	3,356
Swift & Co.	4,217	7,612	14,191
Others	16,256
Geo. Hoffman Pkg. Co., 108 cattle; Gr. Omaha Pkg. Co., 39 cattle; Omaha Pkg. Co., 88 cattle; J. Roth & Sons, 140 cattle; So. Omaha Pkg. Co., 31 cattle; Lincoln Pkg. Co., 230 cattle; Nagle Pkg. Co., 161 cattle; Sinclair Pkg. Co., 170 cattle; Wilson & Co., 354 cattle.			
Total	16,210 cattle; 55,136 hogs; 32,655 sheep.		

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,706	903	4,863	2,822
Swift & Co.	1,632	2,214	4,408	1,962
Morris & Co.	623	178
Hunter Pkg. Co.	1,090	36	9,231	1,797
American Pkg. Co.	145	122	2,148	346
Hell Pkg. Co.	148
Kry Pkg. Co.	133	3,389	85
St. Louis Pkg. Co.	1,405
Circle Pkg. Co.	383
Independent Pkg. Co.	180
Others	2,850	398	18,669	1,195
Shippers	3,671	2,369	20,759	4,373
Total	12,091	6,490	65,663	12,500

Not including 2,620 cattle, 1,129 calves, 33,112 hogs and 391 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,160	587	7,731	15,793
Armour and Co.	2,615	643	6,716	8,514
Others	1,580	18	4,158	11,076
Total	6,355	1,248	18,605	35,383

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,776	146	9,517	3,138
Armour and Co.	1,929	152	9,151	2,180
Swift & Co.	1,325	152	5,490	3,623
Smith Bros.
Shippers	2,071	3	7,107
Total	7,336	495	31,286	8,941

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,428	346	3,589	1,054
Wilson & Co.	1,406	358	3,585	2,065
Others	138	38	462
Total	2,972	742	7,636	3,739

Not including 80 cattle bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	916	890	3,871	3,248
Dold Pkg. Co.	532	42	2,752
Wichita D. B. Co.	15
Dun-Overtag	69
Keeffe-Le Sturgeon.	14
Fred W. Doid	93	444
Total	1,630	402	7,067	3,248

Not including 4,753 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	823	108	2,816	10,918
Armour and Co.	590	110	2,413	10,953
Others	1,467	244	3,911	14,887
Total	2,980	462	9,140	49,698

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,350	9,645	7,395	461
Swift & Co., Balt.	182
Bimble, Harrison, N. J.	359
Corkery Hill, Balt.	182
U. D. B. Co., N. Y.	54
The Layton Co.	548
R. Gumz & Co.	60	44	68	35
Armour & Co., Mil.	549	4,506
N.Y.B.D.M. Co., N.Y.	40
Shippers	180	14	113
Others	302	420	123	58
Total	2,524	15,008	8,970	554

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,962	3,075	9,128	2,814
Cudahy Pkg. Co.	451	1,301
Swift & Co.	3,382	4,504	14,349	3,173
United Pkg. Co.	1,534	59
Others	922	32	21,553	955
Total	8,281	8,971	45,030	7,000

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,401	491	10,745	1,127
Armour and Co.	742	133	1,685	39
Hilgemeler Bros.	5	1,200
Brown Bros.	152	41	155	13
Stump Bros.	102
Schussler Pkg. Co.	14	2	284
Riverview Pkg. Co.	137	7	413
Meier Pkg. Co.	47	17	226
Indiana Prov. Co.	46	27	8
Mass Hartman Co.	9	57	69
Art Webnitz
Hoozier Pkg. Co.	1,770	1,285	17,281	3,203
Shippers	328	104	177	69
Others
Total	4,670	2,164	32,367	4,528

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	615	253
Ideal Pkg. Co.	9
E. Kahn's Sons Co.	1,439	324	6,387	5,278
Kroger G. & B. Co.	74	284	2,304
J. Lohrey Pkg. Co.	3	253
H. Meyer Pkg. Co.	381
A. Sander Pkg. Co.	5	947
J. Schlachter's Sons.	118	261	170
J. & F. Schroth Co.	11	3,494
John F. Stegner	121	349	20
Shippers	142	720	2,782	392
Others	807	45	415	528
Total	2,940	2,395	20,776	6,641

Not including 1,235 cattle, 85 calves, 4,715 hogs and 4,215 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended April 2, 1932, with comparisons:

CATTLE.

	Week ended Apr. 2.	Prev. week.	Cor. week, 1931.
Chicago	47,600	35,854	*19,145
Kansas City	13,361	13,142	18,233
Omaha	16,219	15,995	17,408
East St. Louis	12,091	9,016	14,888
St. Joseph	6,355	6,187	7,995
Siooux City	7,336	6,306	11,627
Oklahoma City	2,972	2,654	2,821
Wichita	1,630	1,741	1,979
Denver	2,980	3,052	3,236
St. Paul	8,281	8,480	11,361
Milwaukee	2,524	2,394	3,053
Indianapolis	4,670	4,830	3,935
Cincinnati	2,940	2,788	4,096
Total	128,968	112,341	119,577

HOGS.

	Week ended Apr. 2.	Prev. week.	Cor. week, 1931.
Chicago	82,414	64,448	55,320
Kansas City	16,218	14,580	19,346
Omaha	15,539	15,268	18,518
East St. Louis	55,663	52,462	64,549
St. Joseph	18,605	18,621	18,638
Siooux City	31,286	37,474	43,907
Oklahoma City	7,636	7,255	5,584
Wichita	7,067	7,245	12,206
Denver	9,140	5,828	9,681
St. Paul	45,030	43,611	42,116
Milwaukee	8,970	6,636	9,515
Indianapolis	32,367	24,242	28,178
Cincinnati	20,776	17,145	23,457
Total	400,311	364,821	420,719

SHEEP.

	Week ended Apr. 2.	Prev. week.	Cor. week, 1931.
Chicago	60,511	49,641	39,857
Kansas City	31,128	27,427	25,048
Omaha	32,655	29,094	44,357
East St. Louis	12,900	7,471	9,517
St. Joseph	35,383	34,064	30,086
Siooux City	8,941	4,912	10,652
Oklahoma City	3,739	2,202	984
Wichita	3,248	2,877	1,302
Denver	49,698	51,057	18,005
St. Paul	7,000	7,044	4,802
Milwaukee	554	732	621
Indianapolis	4,528	5,721	957
Cincinnati	6,641	3,135	6,567
Total	255,796	227,177	198,115

*Represents principal packers only.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 4	12,837	1,841	36,643	20,285
Tues., April 5	7,538	4,619	26,145	9,700
Wed., April 6	8,321	1,472	11,518	7,023
Thurs., April 7	5,419	3,298	15,786	17,674
Fri., April 8	1,751	496	14,758	3,300
Sat., April 9	400	200	6,000	3,000
This week	36,266	11,926	110,850	65,998
Previous week	36,228	12,536	83,626	62,477
Year ago	39,070	15,053	111,073	82,063
Two years ago	35,948	15,345	112,688	56,189

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 4	3,911	116	5,258	7,791
Tues., April 5	2,681	232	3,261	3,452
Wed., April 6	3,266	125	1,980	3,478
Thurs., April 7	1,711	226	4,298	5,623
Fri., April 8	499	113	4,486	4,546
Sat., April 9	100	500	1,000
This week	12,168	812	19,763	25,723
Previous week	12,557	402	14,501	20,903
Year ago	12,013	199	15,535	32,443
Two years ago	10,430	110	24,732	17,593

Total receipts for month and year to April 9, with comparisons:

	April.	1931.	1932.	1931.
Cattle	37,518	35,266	535,773	565,221
Calves	12,346	21,654	136,130	145,021
Hogs	125,727	173,963	2,233,890	2,602,406
Sheep	84,738	112,145	1,135,113	1,143,907

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Apr. 9	\$ 6.40	\$ 4.05	\$ 3.50	\$ 7.05
Previous week	6.20	4.15	3.50	7.00
1931	8.05	7.50	4.00	9.05
1930	12.10	10.25	5.35	9.85
1929	13.15	11.60	8.00	16.90
1928	13.25	8.30	9.00	16.85
1927	11.25	11.10	8.10	15.80

Ar. 1927-1931 ... \$11.55 \$ 9.75 \$ 7.20 \$13.55

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Apr. 9	24,100	90,800	40,800
Previous week	23,671	91,135	41,574
1931	157,083	99,338	48,599
1930	25,518	87,916	41,599
1929	24,912	95,153	50,540
1928	25,060	95,792	56,061

*Saturday, Apr. 9, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and top and average prices of hogs, with comparisons:

RECEIPTS AT CENTERS

SATURDAY, APRIL 9, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	400	6,000	3,000
Kansas City	275	550	300
Omaha	125	3,500	250
St. Louis	250	3,000	700
St. Joseph	150	1,500	1,000
Sioux City	100	2,000	1,000
St. Paul	100	900	300
Fort Worth	100	200	500
Milwaukee	100	300	100
Denver	100	300	6,000
Louisville	200	300	100
Wichita	100	900	100
Indianapolis	100	3,000	100
Pittsburgh	100	1,200	200
Cincinnati	100	2,800	1,200
Buffalo	300	300	100
Cleveland	300	300	100
Nashville	200	200	100

MONDAY, APRIL 11, 1932.

Chicago	14,000	35,000	17,000
Kansas City	15,000	8,000	13,000
Omaha	9,000	14,000	15,000
St. Louis	3,900	16,500	4,500
St. Joseph	2,800	6,000	9,000
Sioux City	2,500	8,000	4,000
St. Paul	2,900	8,500	5,000
Fort Worth	2,300	2,200	7,000
Milwaukee	400	1,200	100
Denver	2,400	1,800	10,300
Louisville	1,900	1,000	2,500
Wichita	2,700	3,200	1,300
Indianapolis	600	7,000	300
Pittsburgh	600	6,300	2,500
Cincinnati	1,000	5,700	900
Buffalo	1,000	7,700	6,900
Cleveland	800	3,400	1,800
Nashville	400	400	100

TUESDAY, APRIL 12, 1932.

Chicago	8,000	23,000	21,000
Kansas City	5,500	5,000	13,000
Omaha	6,500	10,500	15,000
St. Louis	4,000	12,500	2,000
St. Joseph	1,000	3,500	6,500
Sioux City	1,000	2,500	2,500
St. Paul	2,000	11,000	1,000
Fort Worth	1,100	1,300	5,000
Milwaukee	600	2,800	300
Denver	600	1,400	16,300
Louisville	100	800	300
Wichita	600	1,800	1,300
Indianapolis	1,900	8,000	1,000
Pittsburgh	900	900	500
Cincinnati	500	600	500
Buffalo	2,300	2,300	100
Cleveland	300	1,500	1,300
Nashville	100	400	200

WEDNESDAY, APRIL 13, 1932.

Chicago	9,000	14,000	12,000
Kansas City	5,000	5,000	11,000
Omaha	5,000	10,000	10,000
St. Louis	2,800	7,500	1,500
St. Joseph	1,200	2,500	7,500
Sioux City	1,500	5,000	2,500
St. Paul	1,200	15,000	1,500
Fort Worth	2,000	1,400	10,000
Milwaukee	300	1,800	100
Denver	500	1,900	14,500
Louisville	200	800	100
Wichita	600	1,800	1,200
Indianapolis	900	6,000	1,400
Pittsburgh	1,000	1,500	700
Cincinnati	1,000	4,000	1,400
Buffalo	100	1,200	100
Cleveland	200	1,000	1,100
Nashville	100	300	100

THURSDAY, APRIL 14, 1932.

Chicago	6,000	19,000	15,000
Kansas City	2,000	4,500	8,000
Omaha	3,500	11,000	10,000
St. Louis	2,300	9,500	2,000
St. Joseph	900	3,500	5,700
Sioux City	1,300	6,500	2,500
St. Paul	1,800	7,000	800
Fort Worth	1,200	800	6,500
Milwaukee	500	1,800	100
Denver	700	2,300	14,000
Louisville	200	500	200
Wichita	200	1,800	600
Indianapolis	700	6,000	700
Pittsburgh	700	2,000	800
Cincinnati	700	3,400	600
Buffalo	200	1,500	700
Cleveland	200	1,500	1,200
Nashville	100	400	100

FRIDAY, APRIL 15, 1932.

Chicago	2,000	15,000	13,000
Kansas City	700	6,500	3,500
Omaha	1,200	12,000	3,000
St. Louis	1,500	9,500	1,500
St. Joseph	600	3,000	5,000
Sioux City	700	9,000	2,500
St. Paul	2,200	10,000	800
Fort Worth	300	1,000	5,000
Milwaukee	200	700	100
Denver	200	900	13,000
Louisville	100	800	160
Wichita	200	2,500	500
Indianapolis	400	7,000	300
Pittsburgh	2,300	500	500
Cincinnati	4,700	800	400
Buffalo	100	3,500	400
Cleveland	200	700	1,200
Nashville	100	300	800

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Apr. 14, 1932:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Lt. lt. (140-160 lbs.) gd.-ch.	4.10@ 4.35	4.00@ 4.15	3.60@ 3.80	3.60@ 3.85	3.90@ 4.00
Lt. wt. (160-180 lbs.) gd.-ch.	4.15@ 4.35	4.10@ 4.20	3.70@ 3.85	3.70@ 3.85	3.90@ 4.00
(180-200 lbs.) gd.-ch.	4.20@ 4.35	4.10@ 4.20	3.70@ 3.85	3.70@ 3.85	3.90@ 4.00
Med. wt. (200-220 lbs.) gd.-ch.	4.15@ 4.35	4.05@ 4.15	3.70@ 3.85	3.70@ 3.85	3.90@ 4.00
(220-250 lbs.) gd.-ch.	4.05@ 4.25	3.85@ 4.10	3.70@ 3.85	3.70@ 3.85	3.90@ 4.00
Hvy. wt. (250-280 lbs.) gd.-ch.	3.85@ 4.15	3.75@ 4.00	3.60@ 3.80	3.60@ 3.80	3.80@ 3.90
(280-350 lbs.) gd.-ch.	3.65@ 3.95	3.65@ 3.80	3.40@ 3.65	3.50@ 3.75	3.35@ 3.60
Pkg. sows (275-500 lbs.) med.-ch.	3.15@ 3.60	3.00@ 3.25	3.00@ 3.15	2.85@ 3.35	3.00@ 3.25
Str. pigs (100-150 lbs.) gd.-ch.	3.85@ 4.25	3.75@ 4.00	3.55@ 3.85	3.25@ 3.75	3.50@ 3.80
Av. cost & wt. Thurs. (pigs excl.)	3.92-250 lbs.	3.85-225 lbs.	3.55-254 lbs.	3.90-244 lbs.	3.90-244 lbs.
Slaughter Cattle and Calves:					
STEERS (900-900 LBS.):					
Choice	7.75@ 8.25	6.75@ 7.50	7.00@ 7.75	6.75@ 7.50	7.25@ 7.75
Good	6.75@ 7.75	5.75@ 7.00	6.25@ 7.00	5.75@ 6.75	6.25@ 7.25
Medium	6.75@ 7.75	4.75@ 6.00	5.25@ 6.25	5.00@ 6.25	5.25@ 6.25
Common	4.75@ 6.00	4.00@ 5.00	4.25@ 5.25	4.00@ 5.00	4.00@ 5.25
STEERS (900-1,100 LBS.):					
Choice	7.75@ 8.50	7.00@ 7.75	7.00@ 7.75	6.75@ 7.75	7.25@ 7.75
Good	7.00@ 8.00	6.00@ 7.25	6.25@ 7.25	5.75@ 7.00	6.25@ 7.25
Medium	6.00@ 7.00	5.00@ 6.25	5.25@ 6.25	5.00@ 6.00	5.25@ 6.25
Common	4.75@ 6.00	4.00@ 5.25	4.25@ 5.25	4.25@ 5.00	4.00@ 5.25
STEERS (1,100-1,300 LBS.):					
Choice	8.00@ 8.50	7.25@ 8.00	7.25@ 8.00	7.00@ 8.00	7.25@ 7.75
Good	7.00@ 8.00	6.25@ 7.50	6.25@ 7.50	6.00@ 7.00	6.25@ 7.25
Medium	6.00@ 7.00	5.25@ 6.50	5.25@ 6.50	5.25@ 6.00	5.25@ 6.25
STEERS (1,300-1,500 LBS.):					
Choice	8.00@ 8.50	7.50@ 8.00	7.50@ 8.25	7.00@ 8.00	7.25@ 8.00
Good	7.00@ 8.00	6.50@ 7.50	6.50@ 7.50	6.25@ 7.25	6.25@ 7.25
HEIFERS (350-850 LBS.):					
Choice	6.00@ 6.75	6.00@ 6.00	5.75@ 6.50	5.75@ 6.50	6.00@ 7.00
Good	5.50@ 6.00	5.25@ 6.00	5.25@ 5.75	5.00@ 5.75	5.25@ 6.00
Medium	4.75@ 5.25	4.75@ 5.25	4.50@ 5.25	4.25@ 5.00	4.25@ 5.25
Common	4.00@ 4.75	4.00@ 4.75	3.50@ 4.50	3.50@ 4.25	3.50@ 4.25
COWS:					
Choice	4.50@ 5.25	4.25@ 4.50	4.25@ 5.00	4.25@ 4.75	4.00@ 4.75
Good	3.50@ 4.25	3.50@ 4.25	3.50@ 4.25	3.50@ 4.25	3.25@ 4.00
Com-med.	3.00@ 4.00	2.75@ 3.50	2.75@ 3.50	2.50@ 3.50	2.65@ 3.25
Low cutter and cutter	1.75@ 3.00	1.25@ 2.75	1.50@ 2.75	1.50@ 2.50	1.75@ 2.25
BULLS (YRLS. EX. BEEF):					
Gd.-ch.	3.25@ 4.50	3.00@ 3.50	2.75@ 3.75	2.75@ 3.50	2.75@ 3.30
Cut-med.	2.75@ 3.40	2.25@ 3.00	2.25@ 2.90	2.00@ 2.75	2.00@ 2.85
VEALERS (MILK-FED):					
Gd.-ch.	5.00@ 7.00	5.00@ 6.50	4.50@ 7.00	4.00@ 6.00	3.00@ 5.50
Medium	4.00@ 5.00	3.50@ 5.00	3.50@ 4.50	3.00@ 4.00	2.50@ 3.50
Cul.-com.	2.50@ 4.00	2.00@ 3.50	1.50@ 3.50	2.00@ 3.00	1.75@ 2.80
CALVES (250-500 LBS.):					
Gd.-ch.	4.00@ 4.50	4.50@ 5.50	4.00@ 5.00	4.00@ 5.00	3.00@ 4.00
Com-med.	2.00@ 4.00	2.50@ 4.50	2.00@ 4.00	2.00@ 4.00	2.00@ 3.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down)—Gd.-ch.	6.75@ 7.65	6.50@ 7.25	6.50@ 7.25	6.35@ 7.25	6.25@ 6.75
Medium	5.75@ 6.75	5.50@ 6.50	5.75@ 6.50	5.25@ 6.35	5.00@ 6.25
(91-100 lbs.)—Med.-ch.	5.50@ 7.50	5.25@ 7.15	5.25@ 7.15	5.00@ 7.15	5.00@ 6.25
(All weights)—Common	4.50@ 5.75	4.00@ 5.50	4.75@ 5.75	3.75@ 5.25	3.75@ 5.00
YEARLING WETHERS:					
(90-110 lbs.)—Med.-ch.	4.50@ 5.75	4.00@ 5.50	4.50@ 5.50	3.75@ 5.50	4.00@ 5.30
EWES:					
(90-120 lbs.)—Med.-ch.	3.50@ 4.25	3.00@ 4.00	3.00@ 4.00	3.00@ 4.00	2.75@ 3.75
(120-150 lbs.)—Med.-ch.	3.00@ 4.50	2.75@ 3.75	2.75@ 3.75	2.75@ 3.75	2.25@ 3.50
(All weights)—Cul.-com.	1.50@ 3.50	1.50@ 3.00	1.25@ 3.00	1.50@ 3.00	1.00@ 2.75

*All quotations on woolled basis.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, April 9, 1932—Close: Apr. 3.70n; May 4.15n; June 4.65 sale; July 4.85n; Aug. 5.10n; Sept. 5.35 sale; Oct. 5.55n; Nov. 5.75n; Dec. 5.90@6.00; Jan. 6.05n; Feb. 6.20n; Mar. 6.35n. Sales 20 lots.

Monday, April 11, 1932—Old Contracts—Close: Apr. 3.40n; May 3.85n; June 4.32@4.40; July 4.50n; Aug. 4.70n; Sept. 4.95@5.00; Oct. 5.10n; Nov. 5.30n; Dec. 5.50@5.55; Jan. 5.65n; Feb. 5.80n; Mar. 5.95n. Sales 32 lots.

New Contracts—Close: June 4.40b; July 4.60n; Aug. 4.80n; Sept. 5.05b; Oct. 5.20n; Nov. 5.40n; Dec. 5.60b; Jan. 5.75n; Feb. 5.90n; Mar. 6.05n. Sales 4 lots.

Tuesday, April 12, 1932—Old Contracts—Close: Apr. 3.60n; May 4.05n; June 4.55 sale; July 4.70n; Aug. 4.90n; Sept. 5.15@5.20; Oct. 5.30n; Nov. 5.50n; Dec. 5.70b; Jan. 5.85n; Feb. 6.00n; Mar. 6.15n. Sales 22 lots.

New Contracts—Close: June 4.65b; July 4.80n; Aug. 5.00n; Sept. 5.25 sale; Oct. 5.40n; Nov. 5.60n; Dec. 5.80b; Jan. 5.95n; Feb. 6.10n; Mar. 6.25n. Sales 8 lots.

Wednesday, April 13, 1932—Old Contracts—Close: Apr. 3.50n; May 3.95n;

June 4.45b; July 4.65n; Aug. 4.85n; Sept. 5.15 sale; Oct. 5.30n; Nov. 5.50n; Dec. 5.67 sales; Jan. 5.85n; Feb. 6.00n; Mar. 6.10n. Sales 25 lots.

New Contracts—Close: June 4.55n; July 4.70n; Aug. 4.95n; Sept. 5.20n; Oct. 5.40n; Nov. 5.55n; Dec. 5.70@5.75; Jan. 5.90n; Feb. 6.05n; Mar. 6.20n. Sales 8 lots.

Thursday, April 14, 1932—Old Contracts—Close: Apr. 3.55n; May 4.00n; June 4.50@4.60; July 4.70n; Aug. 4.90n; Sept. 5.14 sale; Oct. 5.30n; Nov. 5.50n; Dec. 5.65 sale; Jan. 5.80n; Feb. 5.95n; Mar. 6.05n. Sales 33 lots.

New Contracts—Close: June 4.55n; July 4.70n; Aug. 4.90n; Sept. 5.15n; Oct. 5.30n; Nov. 5.50n; Dec. 5.65n; Jan. 5.80n; Feb. 5.90n; Mar. 6.05@6.10. Sales 16 lots.

Friday, April 15, 1932—Old Contracts—Close: Apr. 3.35n; May 3.80n; June 4.30@4.35; July 4.50n; Aug. 4.70n; Sept. 4.90@4.95; Oct. 5.05n; Nov. 5.25n; Dec. 5.41@5.50; Jan. 5.55n; Feb. 5.70n; Mar. 5.80n. Sales 31 lots.

New Contracts—Close: June 4.55n; July 4.55n; Aug. 4.75n; Sept. 4.90n; Oct. 5.05n; Nov. 5.25n; Dec. 5.41@5.50; Jan. 5.55n; Feb. 5.70n; Mar. 5.85@5.90. No sales.

Hide and Skin Markets

Chicago.

PACKER HIDES — Trading finally opened up on a moderate scale in the packer hide market late this week, with initial sales of about 50,000 hides at a cent decline on cows and one and a half cent decline on steers. The trading in steers took in hides dating December into March, in scattered lots, while the light native and branded cows dated March-April.

Following this movement, bids at a further half-cent decline were made for the less desirable February-March light native cows, and late this week 22,000 of these moved on that basis, with another lot of 6,000 moving on a compromise basis on split weights.

The total movement for the week is around 75,000 hides, so far. The follow-up demand has not been as vigorous as was hoped for, although this total may be increased before the close of the week. While bids are being made at present at another half-cent down on steers, the slowness has been due to a lack of demand rather than a difference in price views. However, shipments are reported fairly well cleaned up on the large orders placed several weeks back and a better demand is anticipated shortly.

Native steers sold at 4½c, and extreme native steers quoted 4½c, nom.

Butt branded steers moved at 4½c, and Colorados at 4c. Heavy Texas steers quotable at 4½c, nom.; one packer sold 500 light Texas steers at 3¾c; extreme light Texas steers quoted at 4c.

Heavy native cows sold at 4c for about 9,000. Early sales of March-April River point light native cows were at 4½c, with 4c bid for earlier take-off; later, one packer sold 6,000 February-March at 4½c for the light end and 4c for 43/53 lb.; two other packers followed with 22,000 February-March light cows at 4c. About 14,000 branded cows sold early at 4c.

One packer sold 700 April native bulls at 3c, and 100 branded bulls at 2½c.

FOREIGN WET SALTED HIDES — South American market fairly active this week at prices a shade easier. Last trading was 4,000 LaPlatas to England at \$18.00, equal to 5½c, c.i.f. New York, as against \$19.12½ or 5½c paid late last week. About 10,000 steers sold earlier at \$18.12½, equal to 5½c, and about 16,000 sold at end of previous week equal to 5½c. One lot of 4,000 Smithfield light steers sold at \$16.50, equal to 5½c, and 7,000 cows sold equal to 6c.

SMALL PACKER HIDES — Small packer market dull and quoted around 4@4½c, nom., for all-weight native steers and cows and 3¾@4c for branded; interest lacking.

Local small packer association sold 3,000 April branded cows at 4c; also 1,000 April bulls, before the break in the packer market, at 3½c for native bulls and 2½c for branded.

COUNTRY HIDES — Prices in the country hide market have reached the point where it is almost impossible for

collectors to buy hides at interior points and grade them for tanner selections. Some dealers are reported to have withdrawn entirely from the market. All-weights quoted 3¾c, to possibly 4c, selected, delivered. Heavy steers and cows last sold at 3c. Car buff weights sold early at 3¾c and quoted 3¾@4c. Extremes are held at 4½c, with nominal market 4@4½c. Bulls around 2c. All-weight branded 2½@3c, flat, less Chicago freight.

CALFSKINS — Quotations on packer calfskins are meaningless. While the market is quoted nominally 6@7c, reflecting the weakness of city calfskins, stocks are in fair shape and some packers sold up to end of February.

A further decline was established on Chicago city calfskins this week when three cars 8/10 lb. sold at 4½c, and a car 10/15 lb. at 5½c. Outside city 8/15 lb. are quoted at 4¾@5c, nom.; mixed city and country calf around 4½c; straight countries about 4c.

KIPSKINS — Packer kipskins continue dull and quoted nominally 6@7c for northern natives in a nominal way, in view of the weakness in city kipskins.

Car of Chicago city kipskins sold late this week at 5c, with a car of Detroit cities moved at end of last week at 6c. Outside cities quoted 4¾@5c, nom.; mixed cities and countries about 4½c; straight countries around 4c.

Packer March-April regular slunks, as previously reported, sold last week at 37½c; hairless 25@30c, nom.

HORSEHIDES — While occasional sales have been reported recently, market is very slow, with choice city renderers quoted \$1.75 to possibly \$2.00, and mixed city and country lots \$1.25 @1.50.

SHEEPSKINS — Dry pelts easy at 7 @8c for full wools, short wools half price. Production of shearings is very light now, and running mostly to No. 2's; killers apparently are able to move the light production readily at steady prices. Couple cars sold this week at 15c for No. 2's and 10c for fresh clips; about 500 No. 1's brought 25c. Pickled skins neglected; demand lacking and quality poor at this season. Market quoted nominally around \$1.00 per doz. for straight run, some quoting 75c@ \$1.00; few ribby lambs sold last week at \$1.15 per doz. New York market quoted around \$1.25 per doz. straight run. Outside small packer woolled pelts slow at 50@60c.

New York.

PACKER HIDES — The market is dull and nominal, awaiting follow-up business in the Chicago market. Meanwhile, prices are quoted lower, based on the moderate trade at Chicago; native and butt branded steers 4½c, nom., and Colorados 4c, nom.

COUNTRY HIDES — Trading very quiet on country hides, despite the low prices being quoted. Good mid-western extremes quoted 4@4½c, nom., buff weights held at 4c.

CALFSKINS — Calfskin market dull with an easy tone. Last trading was at 50c for packer 5-7's; the 7-9's are quoted 60@65c, nom.; 9-12's sold last

week at \$1.25 for packers. Veal kips, 12/17 lb., \$1.35@1.45 nom.

NEW HIDE CONTRACT.

Trading in the new hide futures contract was inaugurated on the floor of the New York Hide Exchange on April 11. The revised contract embodies many changes from the contract under which trading has heretofore been conducted and which is now described as the "old" contract.

The new contract in substance involves the following changes from this "old" contract:

1.—All hides must be certified to be placed in deliverable condition, and deliveries must be made only from licensed warehouses. This eliminates the option to deliver uncertified hides direct from packer plants or dock.

2.—An additional deliverable grade (Continued on page 42.)

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended April 9, 1932, were 4,823,000 lbs.; previous week, 4,352,000 lbs.; same week last year, 5,720,000 lbs.; from January 1 to April 9 this year, 55,897,000 lbs.; same period a year ago, 51,104,000 lbs.

Shipments of hides from Chicago for the week ended April 9, 1932, were 3,780,000 lbs.; previous week, 7,762,000 lbs.; same week last year, 3,836,000 lbs.; from January 1 to April 9 this year, 65,905,000 lbs.; same period a year ago, 41,858,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended April 15, 1932, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Apr. 15.	Prev. week.	Cor. week, 1931.
Spr. nat. strs. 5½@ 6n	@ 7	10½@11n	
Hvy. nat. strs. 4½	@ 6	9 @ 9½	
Hvy. Tex. strs. 4½n	@ 6	@ 9	
Hvy. butt brand'd strs. 4½	@ 6	@ 9	
Hvy. Col. strs. 4	@ 5½	@ 8½	
Ex-light Tex. strs. 4	@ 5	8 @ 8½n	
Brnd'd cows 4	@ 5	8 @ 8½	
Hvy. nat. cows 4	@ 5	8 @ 8½	
Lt. nat. cows 4 4½	@ 5½	@ 8½	
Nat. bulls 3½	@ 3½	5 @ 5½n	
Brnd'd bulls. 2½@ 3	3½@ 3½	7 @ 7½n	16 @ 17n
Calfskins 6	@ 7n	@ 7n	@ 13
Klips, nat. 6	@ 7	@ 6½n	@ 11
Klips, ov-wt. 5	@ 6n	@ 5½n	@ 9
Klips, brnd'd. 4½@ 5n	@ 5½n	@ 5n	@ 8
Slunks, reg. 37½	@ 37½	80 @ 85	
Slunks, hris. 25	@ 30	25 @ 30	
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.			
Nat. all-wts. 4½n	@ 5ax	@ 8½	
Branded 4n	@ 4½ax	@ 8	
Nat. bulls 3½	@ 3n	@ 6n	
Brnd'd bulls. 2½	@ 3n	5 @ 5½n	
Calfskins 5	@ 5½n	@ 6n	@ 14n
Klips 6	@ 7	@ 6n	11½ @ 12n
Slunks, reg. 37½ax	@ 37½ax	70 @ 80	
Slunks, hris. 20	@ 20	20 @ 25	

COUNTRY HIDES.			
Hvy. steers 3	@ 3	@ 6ax	
Hvy. cows 3	@ 3	@ 6ax	
Butts 3½@ 4	@ 4	@ 6½	
Extremes 4	@ 4½	@ 7½	
Bulls 2	2 @ 2½	4 @ 4½	
Calfskins 4	@ 4½	9½ @ 10n	
Klips 4	@ 4½	8 @ 8½n	
Light calf. 25	@ 30n	90 @ 75	
Deacons 25	@ 30n	60 @ 75	
Slunks, reg. 10n	@ 15n	30 @ 35n	
Slunks, hris. 5n	@ 5n	5 @ 10n	
Horsehides 1.25@2.00	1.25@2.25	2.00@3.35	

SHEEPSKINS.			
Fkr. lambs		@ 1.00	
Sml. pkr.			
Lambs 50	@ 60	55 @ 65	90 @ 100
Pkr. shearings. 25	@ 25	42½ @ 45	
Dry pelts 7	@ 8	@ 8	@ 9

Chicago Section

President Frank A. Hunter of the Hunter Packing Co., East St. Louis, Ill., was in Chicago on business this week.

Secretary Frank A. Louer, of the Oppenheimer Casing Co., has just returned from a business trip to New York City.

Joe Hurley, for many years with the Lincoln Meat Co., and known as an authority in the trade, has joined the staff of the Progressive Packing Co., and La Salle streets, where they will naugh's right bowers.

The Davidson Commission Company will move this week into their new quarters in the Utilities Building, Van Buren and La Salle Streets, where they will occupy suites 643 and 644. The phone number will remain the same.

D. R. Howland, president of Miller & Hart, Inc., with his family is enjoying a brief vacation on the links at Hot Springs, Ark. It is reported that the Arlington Hotel is rearranging its handicap cards since the arrival of this seasoned Scot.

Arnold Feinberg, of Jacob Feinberg & Co., one of the six packing firms constituting the United Packing Co., South St. Paul, Minn., passed through Chicago this week on a four months' delayed honeymoon in Europe and North Africa. Mr. Feinberg was married in January.

Joseph C. Klein, head of the Klein Bros. Ham Company, Milwaukee, passed away recently after an illness of several months. This is an old and well-known Milwaukee concern, and the business will be carried on by the other executives, headed by B. M. Klein, F. J. Klein and B. E. Shurbert.

Out-of-town packers attending the meeting of the Business Survey Committee of the Institute of American Meat Packers this week included vice president William Diesing, Cudahy Packing Co., Omaha, Neb.; vice president W. R. Sinclair, Kingan & Co., Indianapolis, Ind.; president Jay C. Hormel, Geo. A. Hormel & Co., Austin, Minn.; president T. Henry Foster, John Morrell & Co., Ottumwa, Ia.; secretary R. A. Rath, Rath Packing Co., Waterloo, Ia.; president Samuel Slotkin, Hygrade Food Products Corp., New York City; president Louis W. Kahn, E. Kahn's Sons Company, Cincinnati, O.; president William E. Felin, John J. Felin & Co., Inc., Philadelphia, Pa.; vice president F. E. Duffield, Jacob E. Decker & Sons, Mason City, Ia.; D. W. Allerdice, Kingan & Co., Indianapolis, Ind.

Purchases of livestock at Chicago by principal packers, for the first four days of this week totaled 19,210 cattle, 6,786 calves, 27,660 hogs, 29,114 sheep.

Sam Stretch, the spice man, was due in Chicago this week. Continued low temperatures indicated that he had not yet arrived.

Provision shipments from Chicago for the week ended April 9, 1932, with comparisons, were as follows:

	Week Apr. 9.	Previous week	Same week, '31.
Cured meats, lbs.	10,691,000	8,762,000	14,146,000
Fresh meats, lbs.	32,238,000	38,870,000	47,976,000
Lard, lbs.	4,286,000	5,153,000	7,248,000

Frank J. King of the provision department of Swift & Company has been appointed general manager of the G. H. Hammond Company, succeeding A. N. Benn, retired. Mr. King is one of the "old guard" in the provision trade, and only his well-known modesty has prevented a wider spread of his fame as a provision expert.

LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during March, 1932, compared with those of the previous month and of March, 1931, are reported as follows by the U. S. Bureau of Agricultural Economics:

SLAUGHTER CATTLE AND VEALERS.

	Mar., 1932.	Feb., 1932.	Mar., 1931.
Steers, 900-1,100 lbs.:			
Choice	\$ 8.18	\$ 9.21	\$10.76
Good	7.21	7.94	9.54
Medium	6.08	6.14	8.11
Common	5.10	4.70	6.94
Steers, 1,100-1,300 lbs.:			
Choice	8.31	9.22	10.68
Good	7.39	7.92	9.58
Steers, 1,300-1,500 lbs.:			
Choice	8.38	9.22	10.75
Good	7.50	7.92	9.61
Heifers, 550-850 lbs.:			
Choice	6.72	6.55	9.12
Good	5.95	5.70	8.07
Medium	5.17	4.82	7.22
Cows:			
Choice	4.40	4.18	6.16
Good	3.72	3.54	5.39
Com. and Med.	3.12	2.89	4.56
Vealers (Milk-fed):			
Good and ch.	6.41	7.52	7.98
Medium	4.96	6.27	6.42

HOGS.

Light weight:			
160-180 lbs., Good & ch.	4.55	4.10	7.94
180-200 lbs., Good & ch.	4.58	4.15	7.94
Medium weight:			
200-220 lbs., Good & ch.	4.53	4.10	7.86
220-250 lbs., Good & ch.	4.40	3.96	7.63
Heavy weight:			
250-280 lbs., Good & ch.	4.26	3.81	7.36
280-350 lbs., Good & ch.	4.14	3.70	7.10
Packing sows (275-500 lbs.):			
Medium and good.	3.74	3.39	6.43
Packer and shipper purchases:			
Average weights, lbs.	237	233	242
Average cost	\$ 4.33	\$ 3.89	\$ 7.46

SLAUGHTER SHEEP AND LAMBS.

Lambs:			
90 lbs. down, Gd. & ch.	7.00	6.48	8.89
90 lbs. down, medium	6.20	5.56	8.10
Ewes:			
90-120 lbs., Med.-ch.	3.86	3.33	4.50
120-150 lbs., Med.-ch.	3.48	2.95	4.12

PERISHABLE FREIGHT HEARING.

Subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, Room 308, Union Station Building, 516 W. Jackson Blvd., Chicago, Ill., on April 28, 1932, commencing at 10:00 A. M.

Shippers desirous of presenting their views may appear before the Committee or communicate with the Chairman prior to the date mentioned.

No. 2654—Manipulating vents on shipments transported under Carriers' Protective Service Against Cold.

No. 2657—Protective service against cold on bananas.

No. 2662—Furnishing ventilation service at intermediate points and destination.

No. 2663—Switching at point of origin shipments transported under Rule 240.

No. 2665—Cost of ice in Imperial and Coschella Valleys, Cal.

No. 2666—Refrigeration charges on fruits iced after loading.

No. 2667—Handling shipments under heater protective service between points in United States and Canada.

No. 2669—Allowance to shippers for furnishing ice to shipments delayed at loading station.

No. 2670—Replenishing fuel in transit on traffic moving under shippers' protective service against cold.

No. 2671—Allowance to shippers for ice remaining in bunkers on shipments originating outside the United States.

No. 2673—Handling cars with stoves or heaters installed by shippers when moving under shippers' protective service against cold.

No. 2675—Cancellation of heater charges via St. L. S. W. Ry.

No. 2679—Advancing to shippers cost of ice supplied.

NEW HIDE CONTRACT.

(Continued from page 41.)

described as "Pacific Coast" hides has been added.

3.—Life of the hide certificate has been extended from 7 to 12 months from date of removal of hides from pack.

4.—Basis for price quotations on the Exchange is for trimmed hides. On deliveries of untrimmed hides there shall be deducted 5 per cent from the delivered weight. There is eliminated the 4 per cent credit to the seller on deliveries of trimmed hides.

5.—Toleration in the delivered weight is increased from 5 per cent to 10 per cent.

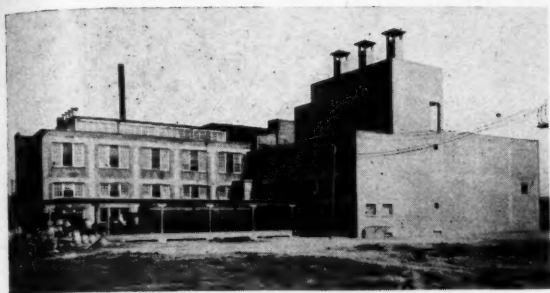
6.—Discounts for the various seasonal



PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113



NEW MANUFACTURING BUILDING for
THE CLEVELAND PROVISION CO.
CLEVELAND, OHIO

Built to concentrate the business of
two plants in one.

Building and Equipment designed by

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ARCHITECT

59 E. Van Buren St.

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PHILADELPHIA

**PROVISION
BROKER**

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

Jos. H. Heineman Chas. E. Haman
HEINEMAN-HAMAN, Inc.
PROVISION BROKERS
New York City
402-410 West 14th Street
Packing House Products

periods of take-off upon "Packer" and "Packer Type" hides have been revised.

7.—It is provided that a contract unit may consist of hides taken off during two successive seasonal periods, but in that event the lot must be invoiced on the basis of the seasonal period carrying the higher discount of the two periods involved in the lot.

8.—There is no grubby season, allowance for grubs (if any) being required on all hides irrespective of month of take-off.

9.—With respect to "Limitation as to age," it is provided: A.—That hides shall not be tenderable if they have been in pack for more than 80 days after the closing dates of the pack. B.—That "Packer," "Packer Type," and "Pacific Coast" hides shall not be tenderable if

they have been in a pack which has been in the making for more than 60 days; in the case of "Frigorifico," 30 days. C.—That "Frigorifico" hides shall not be eligible for delivery if they have been out of the original salt pack in the plant of origin for more than 90 days; in the case of "Packer," "Packer Type" or "Pacific Coast" hides, the hides shall not have been out of pack for more than 60 days.

10.—It is provided that when a contract unit consists of native steer hides which have been taken off during the months of December to June inclusive, and same are delivered during the months of July to November inclusive, such delivery shall be invoiced at the price differential prevailing on butt branded steers at the date of the issuance of the transferable notice.

11.—It is provided that when a contract unit consists of heavy native cow hides which have been taken off during the months December to June, inclusive, and same are delivered during the months of July to November, inclusive, such delivery shall be invoiced at the price differential prevailing on branded cows at the date of the issuance of the transferable notice.

12.—Various other changes in detail have been made in respect to specifications for the various grades, classes and sub-classes of deliverable hides.

13.—Attention of members is called to the fact that there are numerous other changes in addition to the above essential matters. These changes can be adequately appraised only through a careful reading of the amendments.

Cold Storage Installation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.
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902 Woodward Bldg., Washington, D. C.

CURING CASKS

Tierces—Barrels—Kegs

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American Cooperage Co.
Successors to Richard Hamilton, Inc.,
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Investigate **ROCK CORK**

This modern low temperature insulation—
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Full Information on Request



Johns-Manville

292 Madison Ave.
New York

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
April 14, 1932.

REGULAR HAMS.

	Green.	Sweet Pickled.
Standard.	Standard.	Fancy.
8-10	9 1/4	10
10-12	8 3/4	9 1/4
12-14	8 1/4	9
14-16	8 1/4	8 3/4
10-16 range	8 1/4	8 3/4

BOILING HAMS.

	Green.	Sweet Pickled.
Standard.	Standard.	Fancy.
10-16	8 1/4	9
18-20	8 1/4	9
20-22	8 1/4	9
16-22 range	8 1/4	9

SKINNED HAMS.

	Green.	Sweet Pickled.
Standard.	Standard.	Fancy.
10-12	9 1/4	10 1/4
12-14	9 1/4	10 1/4
14-16	9 1/4	10 1/4
16-18	9 1/4	10 1/4
18-20	9 1/4	10 1/4
20-22	9 1/4	10 1/4
22-24	9 1/4	10 1/4
24-26	8 1/4	9
26-30	8 1/4	8 1/4
30-35	8	7 1/4

PICNICS.

	Green.	Sweet Pickled.
Standard.	Standard.	Sh. Shank.
4-6	5 1/4	5 1/4
6-8	5 1/4	5 1/4
8-10	5 1/4	5 1/4
10-12	4 1/4	4 1/4
12-14	4 1/4	4 1/4

BELLIES.

	Green.	Cured.
Sq. Sds.	S.P.	Dry Cured.
6-8	7 1/4	8 1/4
8-10	7 1/4	8
10-12	7 1/4	8
12-14	6 1/4	7 1/4
14-16	6 1/4	6 1/4
16-18	6	6 1/2

D. S. BELLIES.

	Clear.	Rib.
Standard.	Fancy.	
14-16	5 1/4	6 1/4
16-18	5 1/4	6 1/4
18-20	5 1/4	6 1/4
20-25	5	6 1/4
25-30	5	6 1/4
30-35	5	6 1/4
35-40	5	6 1/4
40-50	4 1/4	4 1/4
50-60	4 1/4	4 1/4

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	3 1/4	3 1/4
10-12	4	4 1/4
12-14	4 1/4	4 1/4
14-16	4 1/2	4 1/4
16-18	5	5 1/4
18-20	5 1/4	5 1/4
20-25	6	6 1/4

OTHER D. S. MEATS.

Extra short clears	35-45
Extra short ribs	35-45
Regular plates	6-8
Clear plates	4-6
Jowl butts	3
Green square jowls	3 1/4
Green rough jowls	3 1/4

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, APRIL 9, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.50	4.52 1/2	4.50	4.50-52 1/2b
July	4.67 1/2	4.67 1/2	4.65	4.65b
Sept.	4.82 1/2-80	4.82 1/2	4.80	4.80b
Oct.				4.82 1/2ax
CLEAR BELLIES—				
May	4.85			4.85b
July				4.97 1/2n
Sept.				5.20b

MONDAY, APRIL 11, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.52 1/2	4.57 1/2	4.52 1/2	4.57 1/2
July	4.70	4.72 1/2	4.67 1/2	4.72 1/2b
Sept.	4.85			4.85b
Oct.	4.82 1/2—	4.85	4.82 1/2—	4.85b
CLEAR BELLIES—				
May	4.92 1/2			4.92 1/2
July				5.00b
Sept.	5.25			5.25

TUESDAY, APRIL 12, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.57 1/2	4.57 1/2	4.50	4.52 1/2b
July	4.72 1/2	4.72 1/2	4.65	4.65b
Sept.	4.87 1/2	4.87 1/2	4.80	4.82 1/2—b
Oct.				4.82 1/2b
CLEAR BELLIES—				
May	4.90			4.90b
July	5.00			5.00
Sept.	5.25			5.25

WEDNESDAY, APRIL 13, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.52 1/2	4.52 1/2	4.50	4.50ax
July	4.62 1/2	4.65	4.62 1/2	4.65ax
Sept.	4.77 1/2	4.80	4.77 1/2	4.80ax
Oct.				4.80ax
CLEAR BELLIES—				
May	4.87 1/2	4.87 1/2	4.85	4.85ax
July				5.00n
Sept.				5.20ax

THURSDAY, APRIL 14, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.45	4.47 1/2	4.45	4.47 1/2ax
July	4.60	4.62 1/2	4.60	4.62 1/2ax
Sept.	4.77 1/2	4.80	4.75	4.77 1/2ax
Oct.	4.75—	4.77 1/2	4.75—	4.77 1/2ax
CLEAR BELLIES—				
May				4.85ax
July				5.00n
Sept.				5.20n

FRIDAY, APRIL 15, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.47	4.47	4.37	4.37
July	4.62	4.62	4.55	4.55ax
Sept.	4.77	4.77	4.70	4.70ax
Oct.	4.72	4.72	4.67	4.67
CLEAR BELLIES—				
May				4.80ax
July	4.95			4.95
Sept.				5.20ax

Key: ax, asked; b, bid; n, nominal; —, split.

Watch "Wanted" pages for bargains in equipment.

ANIMAL OILS.

Prime edible lard oil	@ 8 1/4
Headlight burning oil	@ 7 1/2
Prime winter strained	@ 7 1/4
Extra winter strained	@ 7
Extra lard oil	@ 6 3/4
Extra No. 1	@ 6 1/2
No. 1 lard	@ 6 1/4
No. 2 lard	@ 6
Acidless tallow oil	@ 6
20° C. T. neatfoot	@ 12 1/4
Pure neatfoot	@ 8 1/2
Special neatfoot	@ 7
Extra neatfoot	@ 6 1/2
No. 1 neatfoot	@ 6 1/4
Oil weighs 7 1/4 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.35 @1.37 1/2
Oak pork barrels, black iron hoops	1.40 @1.42 1/2
Ash pork barrels, galv. iron hoops	1.52 1/2 @1.55
White oak ham tierces	2.37 1/2 @2.40
Red oak lard tierces	1.82 1/2 @1.85
White oak lard tierces	1.87 1/2 @2.00

CHICAGO RETAIL MEATS

Beef.

	Week ended April 13, 1932.	No. 1.	No. 2.	No. 3.	Cor. week, 1931.
Rib roast, hvy. end	22	15	28	27	16
Rib roast, lt. end	28	24	18	30	28
Chuck roast	20	18	12	18	15
Steaks, round	30	28	15	30	26
Steaks, sirloin cut	28	20	35	35	26
Steaks, porterhouse	45	38	20	38	20
Steaks, flank	25	22	16	25	24
Beef stew, chuck	15	14	10	16	14
Corn briskets, boneless	22	21	12	24	23
Corned plates	9	8	15	15	8
Corned rumps, bns.	22	22	18	22	22

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	28	18	28	15
Legs	28	18	28	15
Stews	7	6	15	10
Chops, shoulders	24	18	25	20
Chops, rib and loin	35	22	40	35

Mutton.

Legs	20	24	..
Stew	6	14	..
Shoulders	14	16	..
Chops, rib and loin	22	35	..

Pork.

Loins, 8@10 av.	@16	19	@21
Loins, 10@12	@16	18	@20
Loins, 12@14 av.	@16	15	@17
Loins, 14 and over	@16	15	@17
Chops	18	20	23
Shoulders	10	11	13
Butts	10	12	15
Spareribs	8	10	12
Leaf lard, raw	@ 6	@ 6	@ 6

Veal.

Hindquarters	18	@20	22	@24
Forequarters	10	@12	12	@14
Legs	18	@22	22	@25
Breasts	15	@15	15	@15
Shoulders	12	@14	14	@16
Cutlets	10	@10	10	@10
Rib and loin chops	@30	@30	@30	@30

Butchers' Offal.

Suet	@ 1/2	@ 1/2	@ 1/2
Shop fat	@ 1/2	@ 1/2	@ 1/2
Bone, per 100 lbs.	@10	@10	@10
Calf skins	@ 3 1/2	@ 3 1/2	@ 3 1/2
Kips	@ 3 1/2	@ 3 1/2	@ 3 1/2
Deacons	@ 3	@ 3	@ 3

CURING MATERIALS.

Nitrite of soda, 1 c. i. Chicago	10 1/4
Saltpetr. 25 bbl. lots, f.o.b. N. Y.:	
Bbl. refined granulated	6 1/4
Small crystals	7 1/4
Medium crystals	7 1/4
Large crystals	8
Bbl. retd. gran. nitrate of soda	3 1/4
Less than 25 bbl. lots, 1/4 c. more.	
Salt—	
Granulated, carlots, per ton, f.o.b. Chicago, bulk	\$8.50
Medium, carlots, per ton, f.o.b. Chicago, bulk	\$8.50
Rock, carlots, per ton, f.o.b. Chicago	\$7.50
Sugar—	
Raw sugar, 96 basis, f.o.b. New Orleans	\$14.00
Second sugar, 90 basis	Nom
Syrup testing, 63 to 65 combined sucrose and invert, New York	@ 15
Standard gran. f.o.b. refiners (2%)	@15 1/2
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@15 1/2
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@15 1/2

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	6	9
Cinnamon	12	16
Cloves	15	20
Coriander	8	7
Ginger	10	10
Mace	45	50
Nutmeg	12	15
Pepper, black	12	15
Pepper, Cayenne	25	25
Pepper, red	14 1/2	15
Pepper, white	14 1/2	15

April 16, 1932.

THE NATIONAL PROVISIONER

45

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended, April 13, 1932	Cor. week, 1931.
Prime native steers—		
400-600	14½ @ 15	19 @ 20
600-800	14½ @ 15	17 @ 18
800-1000	14½ @ 15	16½ @ 17
Good native steers—		
400-600	12½ @ 13½	15½ @ 16
600-800	12½ @ 13½	15½ @ 16
800-1000	12½ @ 13½	15½ @ 16
Medium steers—		
400-600	10½ @ 12½	13½ @ 15
600-800	10½ @ 11½	13½ @ 15
800-1000	11 @ 11½	11½ @ 11½
Helters, good, 400-600	11 @ 14	11½ @ 14½
Cows, 400-600	7 @ 9	9 @ 11½
Hind quarters, choice	20½ @ 21	27 @ 27
Fore quarters, choice	10½ @ 10½	13½ @ 13½

Beef Cuts.

Steer loins, prime	@ 32	@ 37½
Steer loins, No. 1	@ 31	@ 37
Steer loins, No. 2	@ 24	@ 31
Steer short loins, prime	@ 45	@ 49
Steer short loins, No. 1	@ 43	@ 48
Steer short loins, No. 2	@ 40	@ 45
Steer loin ends (hips)	@ 20	@ 26
Steer loin ends, No. 2	@ 20	@ 25
Cow loins	@ 15	@ 18
Cow short loins	@ 16	@ 22
Cow loin ends (hips)	@ 15	@ 21
Steer ribs, prime	@ 20	@ 27
Steer ribs, No. 1	@ 18	@ 22
Steer ribs, No. 2	@ 16	@ 20
Cow ribs, No. 2	@ 9½	@ 13
Cow ribs, No. 3	@ 8½	@ 10
Steer rounds, prime	@ 4½	@ 5½
Steer rounds, No. 1	@ 12½	@ 15½
Steer rounds, No. 2	@ 12	@ 15
Steer chucks, prime	@ 10½	@ 15
Steer chucks, No. 1	@ 9½	@ 12½
Steer chucks, No. 2	@ 9	@ 10½
Cow rounds	@ 9	@ 12½
Cow chucks	@ 8	@ 9½
Steer plates	@ 7½	@ 9
Medium plates	@ 4½	@ 7
Briskets, No. 1	@ 13	@ 16
Steer navel ends	@ 4½	@ 5½
Cow navel ends	@ 4½	@ 5½
Fore shanks	@ 8	@ 8
Hind shanks	@ 5	@ 6
Strip loins, No. 1, bbls.	@ 48	@ 60
Strip loins, No. 2	@ 43	@ 50
Steer butts, No. 1	@ 27	@ 32
Steer butts, No. 2	@ 17	@ 22
Beef tenderloins, No. 1	@ 60	@ 65
Beef tenderloins, No. 2	@ 50	@ 50
Rump butts	@ 18	@ 24
Flank steaks	@ 18	@ 18
Shoulder clods	@ 9	@ 12
Hanging tenderloins	@ 8	@ 9½
Insides, green, 6@8 lbs.	@ 14	@ 15½
Outsides, green, 5@6 lbs.	@ 7½	@ 12½
Knuckles, green, 5@6 lbs.	@ 9	@ 14

Beef Products.

Brains (per lb.)	@ 5	@ 10
Hearts	@ 3½	@ 6
Tongues	@ 16	@ 29
Sweetbreads	@ 17	@ 18
Ox-tail, per lb.	@ 10	@ 10
Fresh tripe, plain	@ 4	@ 8
Fresh tripe, H. C.	@ 8	@ 8
Livers	@ 17	@ 17
Kidneys, per lb.	@ 11	@ 10

Veal.

Choice carcass	@ 10	@ 14
Good carcass	@ 7	@ 8
Good saddles	@ 14	@ 15
Good racks	@ 8	@ 9
Medium racks	@ 5	@ 6

Veal Products.

Brains, each	@ 7	@ 10
Sweetbreads	@ 50	@ 50
Calf livers	@ 50	@ 55

Lamb.

Choice lambs	@ 17	@ 20
Medium lambs	@ 15	@ 18
Choice saddles	@ 19	@ 26
Medium saddles	@ 17	@ 24
Choice fore	@ 15	@ 13
Medium fore	@ 13	@ 10
Lamb fries, per lb.	@ 25	@ 30
Lamb tongues, per lb.	@ 10	@ 16
Lamb kidneys, per lb.	@ 20	@ 25

Mutton.

Heavy sheep	@ 6	@ 7
Light sheep	@ 5	@ 6
Heavy saddles	@ 9	@ 9
Light saddles	@ 13	@ 11
Heavy fores	@ 4	@ 6
Light fores	@ 7	@ 8
Mutton legs	@ 14	@ 15
Mutton stews	@ 10	@ 8
Sheep tongues, per lb.	@ 5	@ 5
Sheep heads, each	@ 10	@ 10
	@ 12	@ 10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 13½	@ 19
Picnic shoulders	@ 7	@ 10
Skinned shoulders	@ 7½	@ 11
Tenderloins	@ 30	@ 45
Spare ribs	@ 7	@ 9
Back fat	@ 7	@ 10
Boston butts	@ 9	@ 14
Boneless butts, cellar		
trim, 2@4	@ 11½	@ 20
Hocks	@ 6	@ 10
Tails	@ 5	@ 10
Neck bones	@ 3	@ 4
Slip bones	@ 9	@ 13
Blade bones	@ 6	@ 11
Pigs feet	@ 3	@ 5
Kidneys, per lb.	@ 5	@ 8
Livers	@ 3	@ 5½
Brains	@ 8	@ 12
Ears	@ 4½	@ 5
Snouts	@ 5	@ 7
Heads	@ 5	@ 9

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 19
Country style sausage, fresh in link	@ 16
Country style sausage, fresh in bulk	@ 15
Country style pork sausage, smoked	@ 17
Frankfurts in sheep casings	@ 17
Frankfurts in hog casings	@ 16
Bologna in beef bungs, choice	@ 14½
Bologna in cloth, paraffined, choice	@ 13
Bologna in beef middles, choice	@ 14
Liver sausage in beef rounds	@ 14½
Smoked liver sausage in hog bungs	@ 17½
Liver sausage in hog bungs	@ 14
Head cheese	@ 14
New England luncheon specialty	@ 18
Mixed luncheon specialty, choice	@ 15
Tongue sausage	@ 17
Blood sausage	@ 15
Snouts	@ 7
Souse	@ 15
Polish sausage	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 38
Thuringer cervelat	@ 15½
Farmer	@ 24
Holsteiner	@ 22
B. C. salami, choice	@ 37
Milano salami, choice, in hog bungs	@ 34
B. C. salami, new condition	@ 15½
Frisches, choice, in hog middles	@ 29
Genoa style salami	@ 40
Pepperoni	@ 27
Mortadella, new condition	@ 15½
Capicola	@ 36
Italian style hams	@ 29
Virginia hams	@ 39

SAUSAGE MATERIALS.

Regular pork trimmings	4½ @ 5
Special lean pork trimmings	6½ @ 7
Extra lean pork trimmings	7½ @ 8
Neck bone trimmings	@ 5½
Pork cheek meat	@ 5
Pork hearts	@ 4
Pork livers	@ 3½
Native boneless bull meat (heavy)	@ 8½
Boneless chucks	@ 6½
Shank meat	@ 5½
Beef trimmings	@ 5½
Beef cheeks (trim)	@ 5
Dressed canners, 350 lbs. and up	@ 5½
Dressed cutter cubs, 400 lbs. and up	@ 5½
D. bologna bulls, 600 lbs. and up	@ 5½
Beef tripe	@ 2
Pork tongues, canner trim S. P.	@ 6½

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Price quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	33
Domestic rounds, 140 pack	31
Export rounds, wide	31
Export rounds, medium	26
Export rounds, narrow	33
No. 1 weasands	13
No. 2 weasands	7
No. 1 bungs	10
No. 2 bungs	10
Middles, regular	95
Middles, select, wide, 2@2½ in. diameter	1.25
Middles, select, extra wide, 2½ in. and over	2.25
Dried bladders:	
12-15 in. wide, flat	1.70
10-12 in. wide, flat	1.20
8-10 in. wide, flat	1.00
6-8 in. wide, flat	.40 and 45

Hog casings:

Narrow, per 100 yds.	2.75
Narrow, special, per 100 yds.	2.25
Medium, regular	1.00
Wide, per 100 yds.	.70
Extra wide, per 100 yds.	.75
Export bungs	.30
Large prime	.22
Medium prime bungs	.10 and .12
Small prime bungs	.6 and 7
Middles, per set	.30
Stomachs	.10

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.50
Large tins, 1 to crate	5.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	5.75
Large tins, 1 to crate	6.75
Smoked link sausage in hog casings—	
Small tins, 2 to crate	4.75
Large tins, 1 to crate	5.75

DRY SALT MEATS.

Extra short clears	@ 5
Extra short ribs	@ 5
Short clear middles, 60-lb. av.	@ 6½
Clear bellies, 18@20 lbs.	@ 5½
Clear bellies, 14@16 lbs.	@ 5
Rib bellies, 20@25 lbs.	@ 5
Rib bellies, 25@30 lbs.	@ 5
Pat backs, 10@12 lbs.	@ 3½
Pat backs, 14@16 lbs.	@ 4½
Regular plates	@ 3½
Butts	@ 3

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 15
Fancy skd. hams, 14@16 lbs.	@ 16
Standard reg. hams, 14@16 lbs.	@ 14
Picnics, 4@8 lbs.	@ 11
Fancy bacon, 6@8 lbs.	@ 16½
Standard bacon, 6@8 lbs.	@ 13
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	@ 35
Outsides, 5@9 lbs.	@ 24
Knuckles, 5@9 lbs.	@ 27
Cooked hams, choice, skin on, fattened	@ 24
Cooked hams, choice, skinless, fattened	@ 24
Cooked picnics, skin on, fattened	@ 16
Cooked picnics, skinless, fattened	@ 17
Cooked loin roll, smoked	@ 31

BARRELED PORK AND BEEF.

Mess pork, regular	\$ @ 14.00
Family back pork, 24 to 34 pieces	@ 17.00
Family back pork, 35 to 45 pieces	@ 15.00
Clear back pork, 40 to 50 pieces	@ 14.00
Clear plate pork, 25 to 35 pieces	@ 11.00
Brisket pork	@ 10.50
Bean pork	@ 11.00
Plate beef	@ 13.00
Extra plate beef, 200 lb. bbls.	@ 14.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	16.50
Pork tongues, 200-lb. bbl.	25.00
Lamb tongues, short cut, 200-lb. bbl.	37.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11
Nut, 1-lb. cartons, f.o.b. Chicago (30 and 60-lb. solid packed tubs, 1c per lb. less.)	@ 8½
Pastory, 60-lb. tubs, f.o.b. Chicago	@ 10

LARD.

Prime steam, cash (Bd. Trade)	@ 4.45
Prime steam, loose (Bd. Trade)	@ 3.95
Kettle, rendered, tierces, f.o.b. Chgo.	@ 6½
Refined lard, tierces, f.o.b. Chicago	@ 5½
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 6½
Neutral, in tierces, f.o.b. Chicago	@ 6½
Compound, vegetables, tierces, c.a.f.	@ 6½

OLEO OIL AND STEARINE.

Oleo stocks	@ 5
Extra oleo oil	@ 6
Prime No. 1 oleo oil	5½ @ 5½
Prime No. 2 oleo oil	@ 4½
Prime No. 3 oleo oil	3½ @ 4
Prime oleo stearine, edible	3½ @ 3½

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	@ 3½
Prime packers' tallow	2½ @ 3
No. 1 tallow, 10% f.f.a.	2½ @ 3½
No. 2 tallow, 40% f.f.a.	1½ @ 2
Choice white grease	2½ @ 2½
A-White grease	2½ @ 2½
B-White grease, max. 5% acid	1½ @ 2½
Yellow grease, 10@15%	1½ @ 1½
Brown grease, 40% f.f.a.	1½ @ 1½

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt	@ 2½
White, deodorized, in bbls., f.o.b. Chgo.	@ 6½
Yellow, deodorized	@ 6½
Soap stock, 50% f.f.a., f.o.b.	@ 3½
Corn oil, in tanks, f.o.b. mills	@ 3½
Soya bean oil, f.o.b. mills	@ 3½
Cocanut oil, seller's tanks, f.o.b. coast	@ 3½
Refined in bbls., f.o.b. Chicago	@ 7

Retail Section

Pioneer Meals Popular

How the Live Retail Meat Dealer Can Cash in on Them

By John Meatdealer, Institute of American Meat Packers.

The average housewife is probably a better shopper today than she was two years ago today. Reduced budgets have necessitated economy in purchasing food, and women have been studying marketing in an attempt to get the greatest possible value out of their food dollar.

In one large city there has been a movement which has drawn the attention of residents of that city to the fact that it is possible to serve good, substantial meals consisting mostly of plain foods, for an extremely low cost.

A great many families have made a habit of serving one of these inexpensive meals—called Pioneer Meals—each week, and giving the difference between the cost of this meal and the cost of the meal which they would ordinarily serve to some charitable organization.

Good Meals at Low Cost.

There isn't any doubt that an inexpensive meal has a great deal of appeal at the present time. Somehow or other, it doesn't seem to make much difference whether a meal contains a lot of fancy foods or plenty of plain foods, just as long as the main dish is meat. And from every possible angle, meat demands a place in the menu today. It remains just as high in food value as it ever was, its flavor is just as good as ever, and its price is lower than it has been in years.

Retail meat dealers should find it distinctly helpful at the present time to feature cuts of meat which are lowest in price. For example, some dealers have run specials on spareribs, neck bones, corned beef, brisket bacon, breast of veal, ham shanks, etc.

To carry the idea still further, it should help to be able to suggest menus which can be prepared inexpensively—menus which of course call for one of the meats on sale. Dealers can have such menus printed at very little cost, and they should result in a good increase in sales of the meat items, and other items as well, which appear on them.

For example, here is a menu for a dinner of which anyone could be proud:

OLD FASHIONED NAVY BEAN SOUP
FRESH SPARERIBS, BAKED
CREAMED CAULIFLOWER
BROWNED POTATOES
BREAD BANANA SALAD BUTTER
COTTAGE PUDDING

Such a menu as that could be printed with the approximate cost of each item and the cost of the entire meal. Some housewives probably would be astonished to know that a meal so delicious could be prepared for so little money.

Entire Industry Would Profit.

When properly prepared, the less-demanded cuts of meat are equally as delicious as the more popular cuts. Many of the most famous restaurants have built their reputations because they were able to serve these cuts in a delicious manner. European cookery, for instance, is not confined to steaks and chops and roasts. Famous dishes such as Hungarian goulash, Irish stew, smoked pork and red cabbage, and spareribs and sauerkraut testify to the appeal which inexpensive meats can have, if they are properly prepared. The success of one of the most popular restaurant systems in this country has been due, in part at least, to the fact that in these restaurants one could buy delicious corned beef and cabbage.

As sales of the less-demanded cuts increase, demand for all cuts tends to equalize. This points in the direction of what the entire meat and livestock industry would consider perfection—a condition where demand for chucks, shanks, fancy meats, ribs, rounds and loins was relatively equal. A few cuts would not have to yield the profit for the entire carcass, the consumer would get her steaks and chops at lower prices, and profits would be easier to obtain.

Pig Tails—Anything!

Colored Dealers in South Know How to Drum Up Trade

"Poak" is cheap down South—'specially pig tails on Friday and Saturday"—say our dusky brethren in their "preachin'" to the trade.

Gettin' ready for Sunday is a big event in the colored sections of most cities, but gettin' ready for Sunday in Charlotte, N. C., means that "Little Walt" and "Big Bob" preach their sermons a few days "befoh."

The general theme of this before-Sunday sermon is significant of the congregation to which it is addressed. Back of this, however, is a pertinent fact that the "preachers" know what text to take when they talk about "pigtails for anything."

What Gets the Trade.

"Largest and cleanest place in the ward and really the lowest prices. Up-to-date butcher, quick service, free delivery. Fancy and staple groceries delivered anywhere. Our Motto: Courtesy, Quality and Service to all. Remember, we handle the best of everything. You don't have to wander away a mile. Bring your market baskets and shopping bags."

Colored lore abounds in the "sermon," which goes on to say: "We sell the best for less. Bring the kids—apples, oranges, free! At last Bob and Walt are on the job. You have helped us, let us help you to save through these hard times Friday and Saturday. Come running, walking and crawling—chickens dressed or alive, too cheap. Eggs just a song—Don't think of 15c, just a song."

Yes—"poak" is cheap down South. Pigtails are cheaper and chickens and native meats—um, um, can't you just see "them" black eyes roll?

A Sermon on Prices.

But anyway—what's a sermon on cheap prices worth to "Bob's" and "Walt's" congregation? A chicken and a pigtail's cheap at any price to these brethren as long as they've got the price—always have been and always will be.

There's plenty of dusky atmosphere in this ad, so typical of the colored race, but there may even be more—a moral for the white man. Prices are cheap—too cheap—we agree. Even if we have to lose our profits for a moment, let's not lose our sense of humor. Let's find some way to keep the shopping bags rustling and encourage 'em to bring the kids, if they want to.




SPECIALS

Friday and Saturday

-ST-

Sanitary Meat Market

Located at 526 East First Street

Largest and cleanest place in the Ward and really the lowest prices. Up-to-date Butcher, quick service, free delivery. Fancy and Staple groceries delivered anywhere. Our Motto: Courtesy, Quality and Service to all. Remember, we handle the best of everything. You don't have to wander away a mile. Bring your market baskets and shopping bags.

Have You Ever Heard of Such? Listen!

Pork Chops . . . 10c	Min Tim Hog Heads . . . 35c	Beef Stew, 3 lbs. . . 25c
Neck Bones . . . 5c	Steak, Tender . . . 15c	Call Liver . . . 30c
Sausage, Mixed . . . 5c	Pure Meat Wessies . . . 15c	Sliced Ham . . . 15c
Veal Chops . . . 10c	Pork Steak . . . 11c	Beef Roast . . . 15c
Spare Ribs . . . 10c	Pork Roast . . . 10c	Sirloin Steak (Round) 17c
Pork Liver . . . 5c	Pig Tails . . . Anything	Whole Ham, Small Pkg. 5c up
Pork Sausage . . . 10c	Lamb Chops . . . 10c	Flour, 6 lbs. . . 18c

We Sell the Best for Less. Bring the Kids—Apples, Oranges Free

AT last BOB & WALT are on the job. You have helped us, let us help you to save through these hard times FRIDAY and SATURDAY. Come running, walking and crawling—chickens dressed or alive, too cheap. Eggs just a song. Don't think of 15c, just a song.

Bob Philter, manager; O. C. Canale running wild to your door and Little Walt with a big stick will make you O. K.

HOW'S THIS FOR A MEAT AD?

Two enterprising colored meat dealers in Charlotte, N. C., put on a regular minstrel stunt in their newspaper advertising. And from all reports it gets results!

NEWS OF THE RETAILERS.

Bright Star Market, Inc., has been incorporated at 1707 W. Chicago ave., Chicago, Ill., with a capital stock of \$5,000 and will engage in the general meat and market business. Incorporators are Chester and Edward Rekosiewicz and Edith Weiss.

The meat market and general store of A. L. Gallwerth at Wahkon, Minn., was destroyed by fire recently.

Peoples' Meat Market opened recently at Colfax, Wis., under the management of Edward R. Patraz.

John Palenshus of Detroit, Mich., plans opening of an up-to-date market in Columbus, Wis.

The Grand Market has opened for business in its new location at 429-431 West Third st., Davenport, Ia. The store rooms have been completely remodeled.

George Smale has purchased the grocery and market of Joe Lankton, at Sidney, Ia.

Goldfarb Market has been established in modern quarters at 426 Grant st., Buffalo, N. Y., under the management of H. Goldfarb and will handle groceries and meats.

Fred O. Engle has opened a meat market at 383 W. Western ave., Muskegon, Mich., moving his business from its previous location at 1047 Washington ave.

Bixby meat market, Primghar, Ia., was destroyed by fire recently.

J. C. Rowe has opened a meat and grocery business in Monroe, S. D.

Green Bay Avenue Meat Market will conduct a meat market at 3359 North Green Bay ave., Milwaukee, Wis.

The Spreckels Meat Co. has engaged in business at 1169 Market st., San Francisco, Cal.

The Live & Let Live Meat Market has been opened on Mackinaw ave., Cheboygan, Mich., by Herman Lockey.

Frank J. Engeln has been succeeded in the meat business by John Engeln at Endicott, Wash.

The South End Market Corporation has opened a market at 210 2nd ave., South, Seattle, Wash.

Howard's Market has engaged in the meat business under the management of Howard Snyder in Washtucna, Wash.

The Colonial Grocery & Market has been opened at 562 Union ave. N., Portland, Ore., by Geo. C. Aschenbrenner and Albert E. Easton.

Ben Katz will conduct a meat market at 1627 West Walnut st., Milwaukee, Wis.

W. R. Senn has purchased the meat business of Jack Staley, 4258 Fremont ave., Seattle, Wash., and will continue as Senn's Market.

Kummer's Meat Shop has opened in Newberg, Ore.

Harry Fredericks has engaged in the meat business at 206 Yamhill, Portland, Ore.

Wm. R. Kohler has engaged in the meat business at 1045 Williams st., Portland, Ore.

Gilbert Flindt Meat Market at Estherville, Ia., has been sold to L. E. Crim.

Perry Bixby has opened the Hawley Cash Meat Market in Hawley, Minn.

MARCH FRESH MEAT PRICES COMPARED

Chicago.

Wholesale fresh meat prices for March compared with February, 1932, and March, 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.		Mar., 1932.	Feb., 1932.	Mar., 1931.
BEEF.				
Steer—				
550-700 lbs.	Choice	\$12.97	\$14.85	\$15.40
	Good	10.96	11.84	13.72
700 lbs. up.	Choice	12.88	13.82	15.31
	Good	10.81	11.39	13.70
500 lbs. up.	Medium	9.71	9.58	12.40
	Common	8.38	8.30	11.31
Cows—	Good	8.82	7.99	10.88
	Medium	7.82	6.50	9.88
	Common	6.83	5.95	9.08

VEAL CARCASSES (Skin On).				
	Choice	11.49	12.05	14.70
	Good	10.23	10.91	13.18
	Medium	8.51	9.44	11.75
	Common	6.60	7.86	9.50

LAMB.				
38 lbs. down.	Choice	16.16	12.98	19.49
	Good	15.61	12.35	18.65
	Medium	14.52	11.45	17.10
39-45 lbs.,	Choice	16.16	12.98	19.49
	Good	15.61	12.35	17.18
	Medium	14.52	11.45	16.26
Spring, good and choice.			

MUTTON (Ewe).				
70 lbs. down.	Good	8.72	8.11	10.22
	Medium	7.60	6.56	8.45

New York.

Wholesale fresh meat prices for March compared with February, 1932, and March, 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.		Mar., 1932.	Feb., 1932.	Mar., 1931.
BEEF.				
Steer—				
550-700 lbs.	Choice	\$12.97	\$14.04	\$15.55
	Good	11.44	11.70	14.20
700 lbs. up.	Choice	13.00	14.15	15.62
	Good	11.47	11.84	14.26
500 lbs. up.	Medium	10.41	9.95	12.69
	Common	9.88	8.51	11.31
Cows—	Good	8.53	8.70	11.35
	Medium	8.53	7.91	10.14
	Common	7.52	6.98	9.16

VEAL CARCASSES (Skin On).				
	Choice	14.16	14.20	17.70
	Good	12.10	12.29	15.78
	Medium	10.30	10.32	14.20
	Common	8.74	8.64	12.10

LAMB.				
38 lbs. down.	Choice	16.71	13.80	19.75
	Good	15.93	12.86	18.75
	Medium	15.13	12.96	17.85
39-45 lbs.,	Choice	16.53	13.80	18.60
	Good	15.82	12.96	17.80
	Medium	15.06	12.06	17.20
Spring, good and choice.	19.74		

MUTTON (Ewe).				
70 lbs. down.	Good	10.51	8.08	11.30
	Medium	9.54	7.21	9.20

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Apr. 14, 1932:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS: (1) (300-550 lbs.):				
Choice	\$11.00@13.00		\$13.00@14.00	
Good	10.50@11.50		12.00@13.00	
STEERS (550-700 lbs.):				
Choice	11.00@13.00		13.00@14.00	\$12.50@14.00
Good	10.50@11.50		12.00@13.00	11.50@12.50
STEERS (700 lbs. up):				
Choice	12.50@14.00	\$13.00@14.00	13.00@14.00	12.50@14.00
Good	10.50@12.00	12.00@13.00	12.00@13.00	11.50@12.50
STEERS (500 lbs. up):				
Medium	9.50@10.50	10.50@12.00	10.50@12.00	10.50@11.50
Common	8.50@9.50	9.50@10.50	10.00@10.50	9.00@10.00
COWS:				
Good	8.50@10.00	8.50@9.00	9.50@10.50	9.50@10.50
Medium	7.50@8.50	7.50@8.50	8.50@9.50	8.00@9.00
Common	6.50@7.50	7.00@7.50	7.00@8.50	7.00@8.00
Fresh Veal Carcasses:				
VEAL (2):				
Choice	9.00@10.00	12.00@13.00	11.00@13.00	12.00@13.00
Good	8.00@9.00	10.00@12.00	9.00@11.00	10.00@12.00
Medium	6.50@8.00	8.00@10.00	7.00@9.00	8.00@10.00
Common	5.50@6.50	7.00@8.00	6.50@7.00	7.00@8.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Good-choice			20.00@23.00	
Medium			17.00@20.00	
Common			15.00@17.00	
LAMB (38 lbs. down):				
Choice	16.00@17.00	17.50@18.50		18.00@19.00
Good	15.00@16.00	17.00@18.00		17.50@18.50
Medium	13.00@15.00	15.50@17.00	16.00@17.00	16.00@17.00
Common	11.00@13.00	13.50@15.50		14.00@15.00
LAMB (39-45 lbs.):				
Choice	16.00@17.00	17.50@18.50	17.50@18.00	18.00@19.00
Good	15.00@16.00	17.00@18.00	17.00@17.50	17.50@18.50
Medium	13.00@15.00	15.50@17.00	16.00@17.00	16.00@17.00
Common	11.00@13.00	13.50@15.50		14.00@15.00
LAMB (46-55 lbs.):				
Choice	15.00@16.00	15.50@17.00	16.00@17.00	17.50@18.00
Good	14.00@15.00	15.00@16.50	15.00@16.00	17.00@17.50
MUTTON (Ewe, 70 lbs. down):				
Good	8.00@10.00	10.00@11.00	8.50@10.00	9.00@10.00
Medium	6.00@8.00	8.00@10.00	7.50@8.50	8.00@9.00
Common	5.00@6.00	7.00@8.00	6.00@7.50	7.00@8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	13.00@14.00	15.00@15.50	14.00@16.00	13.00@14.00
10-12 lbs. av.	13.00@14.00	15.00@15.50	14.00@15.00	13.00@14.00
12-15 lbs. av.	12.00@12.50	14.00@14.50	12.00@14.00	12.00@13.00
16-22 lbs. av.	10.50@11.00	11.50@13.00	11.00@12.50	11.00@12.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	7.00@8.00		7.00@9.00	9.00@10.00
PICNICS:				
6-8 lbs. av.		7.50@8.00		7.00@8.00
BUTTS, Boston Style:				
4-8 lbs. av.	8.00@9.00		8.00@10.00	8.00@10.00
SPARE RIBS:				
Half sheets	6.00@7.00			
TRIMMINGS:				
Regular	4.50@5.00			
Lean	6.50@7.50			

(1) Includes heifer yearlings 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago.

New York Section

AMONG RETAIL MEAT DEALERS.

Eastern District Branch meeting Tuesday was developed into a discussion of matters of importance for the officers and members. The meeting was opened with a very large attendance, with something doing every minute. To aid the members who are using the old type of machinery from which workers receive injuries, a talk was given on an up-to-date chopper with safety devices. State president D. Van Gelder, Lester Kirschbaum, president, and Leon Loeb, Ye Olde New York Branch, gave elaborate talks on the new advertising plan, giving a report as to the work of the state merchandising committee for the past few months. It seemed as though the members were much impressed. Treasurer T. C. Meyer and Edward Stein will attend the National Convention in Toledo in May as delegates. Two new members—A. Schroeder of Brooklyn and Herman Sauer of Richmond Hill—were taken into the branch. Members stood in silence in memory of the late N. Summerville, past president of Westchester Branch. Dr. F. G. Gartner, branch physician, was present examining members for health cards. The ball committee gave its final report which was most gratifying. Committee for ladies' night reported everything progressing nicely for that event.

National chairman G. Kramer, state president David Van Gelder, Leon Loeb, Ye Olde New York Branch and president Jamaica Branch Chris Roesel were visitors to Brooklyn Branch last Thursday evening. Interesting talks were given on the cooperative advertising plan by the first three. Mr. Roesel spoke on the sale of groceries in conjunction with meats. President Anton Hehn was elected delegate to the national convention in May.

A meeting of the convention committee of the State Association, held last Monday in K. of C. Institute, developed the fact that much interest is being shown by manufacturers in exhibition space, many requests for information having been received. Further information on this may be secured from F. C. Riester, 5750 Myrtle ave., Brooklyn, N. Y.

The meeting of the Bronx Branch last Wednesday was suspended and the members went in a body to the Bell Clapp Funeral parlors in Yonkers to pay their respects to the late Nat Summerville, past president Westchester. The next meeting will be April 20, when state president David Van Gelder, president Lester Kirschbaum and Leon Loeb, Ye Olde New York Branch, will talk on cooperative advertising.

Chairman of the silver anniversary committee, South Brooklyn Branch, C. Simpson, broke his arm this week when cranking his car. Despite this fact Mr. Simpson is holding meetings and with his committee is making final arrangements for the silver dinner dance in the grand salon of St. George Hotel, April 26. Other members of the committee are J. Hanna, W. Steuven, H. Kamps and John Harrison.

Mr. and Mrs. Peter Millenbach entertained Mr. and Mrs. A. Werner, Jr., at a theatre and night club recently. The occasion was the birthday of Mrs. Millenbach, who is the niece of president Ladies' Auxiliary Mrs. A. Werner, Jr.

Charles Kramer of Kramer Brothers, member of Ye Olde New York Branch and his sister, Mrs. Herman Stoff, had a birthday on April 13. The double event was celebrated by a family dinner in Far Rockaway at the home of George Kramer.

George Anselm, chairman board of directors, Ye Olde New York Branch, celebrated a birthday April 9.

SHARE A MEAL WITH NEEDY.

The Brooklyn Food Relief Committee, under whose auspices the "Share a Meal Campaign" is progressing satisfactorily, includes among its members Malcolm D. B. Hunter, vice president, Adolf Gobel, Inc.; Waldemar J. Neumann, secretary, Stahl-Meyer, Inc., and John Rayher, president Wallabout Marketmen's Association. The purpose of the "Share a Meal Campaign" is to give the housewife an opportunity to participate in the movement of giving relief to needy families. To this end baskets have been placed in more than 5,000 retail stores throughout Brooklyn, and into these the housewife may place such additional food products as she wishes to purchase and donate to this worthy cause. These baskets are later collected and brought to a warehouse where units of food are made up. These units contain a sufficient supply of food for a family of four or five persons for three days. In addition to the contributions on the part of the housewives, the committee is endeavoring to secure bulk contributions from manufacturers and distributors of food, and some such organizations have already expressed a willingness to make donations.

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended April 9, 1932:

West. dresd. meats:	Week ended Apr. 9.	Prev. week.	Cor. week, 1931.
Steers, carcasses	2,426	2,077	2,470
Cows, carcasses	795	773	666
Bulls, carcasses	274	209	180
Veals, carcasses	1,906	1,304	1,650
Lambs, carcasses	13,141	11,687	10,633
Mutton, carcasses	932	880	1,590
Pork, lbs.	538,250	484,332	550,751
Local slaughters:			
Cattle	1,788	1,708	1,835
Calves	3,010	2,590	2,746
Hogs	16,518	13,941	11,948
Sheep	9,326	6,582	5,688

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended April 9, 1932:

West. dresd. meats:	Week ended Apr. 9.	Prev. week.	Cor. week, 1931.
Steers, carcasses	1,939	1,981	2,830
Cows, carcasses	1,737	1,866	1,594
Bulls, carcasses	49	58	45
Veals, carcasses	1,296	531	1,465
Lambs, carcasses	17,054	17,503	18,294
Mutton, carcasses	1,405	526	1,488
Pork, lbs.	463,239	431,019	459,376

NEW YORK NEWS NOTES.

Treasurer Irving Blumenthal, United Dressed Beef Co., has returned to business after having spent a few weeks in Georgia.

O. A. Pregenzer, branch house sales department, Swift & Company, Chicago, visited New York for a few days during the past week.

President T. G. Lee and F. W. Loucka, branch house superintendent's department, Armour and Company, Chicago, visited New York for a few days during the past week.

Offices of the U. S. Bureau of Agricultural Economics, Senior Marketing Expert B. F. McCarthy and his staff, are now located in the new U. S. government building at 641 Washington st., New York City.

Harry D. Hunt, superintendent, Cudahy Bros. Co., Cudahy, Wis., is spending several days in New York and making his headquarters at Neidinger & Co., Produce Exchange, representatives for Cudahy Bros. Co.

Heineman-Haman, Inc., had the pleasure of welcoming President Samuel Slotkin, Hygrade Food Products Corporation, at its office last week. It was Mr. Slotkin's first call on the firm although it has been established for more than a year.

Paul Preiss, who has been in charge of the mailing department, Wilson & Co., New York plant, for the past twenty-five years, passed away at his home in Nyack, N. Y., on April 11 following an illness of only ten days. He was 69 years old and is survived by his widow.

President E. G. Hinton of A. Fink & Sons, Newark, N. J., returned to duty this week after a severe hospital siege. A major operation separated him from a couple of useless appendages, but he is back on the job, as strong as ever for sound merchandising and quality product.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended April 9, 1932, were as follows: Meat.—Brooklyn, 700 lbs.; Manhattan, 3,810 lbs.; Bronx, 4 lbs.; Richmond, 2 lbs.; total, 4,516 lbs. Fish.—Manhattan, 35 lbs. Poultry.—Brooklyn, 22 lbs.; Manhattan, 18 lbs.; Queens, 14 lbs.; total, 54 lbs.

In the death of Gus Block the meat industry has lost another of its better known and admired members. Nearly forty years ago he became associated with Morris & Co., serving in many capacities and advancing to the position of beef superintendent for all Morris plants. Later, when that company was merged with Armour and Company, Mr. Block made his headquarters at the 120 Broadway, New York, office for a time, and ten years ago he became beef and small stock buyer for the Atlantic Hotel Supply Co., 416 West 14th st. His health had been gradually failing during the past few months and he passed away on April 10 at Mt. Sinai Hospital in his 64th year. Surviving him are his widow, a son and a daughter.

Protect Your Spring Lamb

Discriminating buyers and consumers appreciate clean, sanitary, wholesome spring lamb. Insure customer satisfaction—eliminate finger prints and other soil marks by protecting each lamb in an O'LENA Lamb Bag. Use this protection as an added sales feature.

The extremely small cost is more than offset by the satisfaction of the buyer.

Samples and Prices Sent Anywhere on Request

O'LENA KNITTING MILLS, INC.

Manufacturers of Meat Bags of Any Description for the Meat and Provision Trade for More Than 25 Years

1464 Flushing Ave., Brooklyn, N. Y.

222 State St.
Boston, Mass.
David White



4601 Downey Rd.
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Schnellpökelsalz

A Mild, Delectable, Uniform Cure

Use it for curing bellies; boneless butts; corned beef—either sweet pickle or dry cure—and hams—boiling or smoking—tongues, sausage meat (beef), etc.

Recommended formulas can be obtained on request along with a sufficient amount of Double Eagle Brand SCHNELLPOKELSALZ to prove its value.



The superior merits of SCHNELLPOKELSALZ for improving taste and appearance, as well as quick curing, have been proven by rigid tests wherever introduced.

Write today for complete details

Harold L. Woodruff & Co., Inc.

Manufacturers and Distributors
406 West 14th Street New York

PUT THIS HIGH POWER SALESMAN TO WORK

Salesmanship—that's what counts these days. A package must be more than merely a container—it must be a salesman!



It must effectively display its contents so that folks will buy. That's the big feature of the Self-Locking Cushioned Carton.

The eggs rest high up in cushioned cells with the sides partially cut away. They are projected toward the customer and not buried deep. The eggs actually look large and therefore sell better.

Send for Samples

Read this partial list of users. They know the value of display.

Swift & Company Armour and Company
Morris & Co. Wilson & Co.
Cudahy Packing Co. Bowman Dairy Co.
The National Tea Co. Piggly-Wiggly Stores
Beatrice Creamery Co.
The Fairmont Creamery Co.
Kroger Grocery & Baking Co.
Washington Cooperative Egg & Poultry Association

SELF-LOCKING EGG CARTONS

Self-Locking Carton Co. 539 E. Illinois St., Chicago
PHONE SUPERIOR 3687
"THE BOX THAT SELLS THE EGGS"

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 5.50@ 7.00
Cows, common to medium	3.00@ 4.00
Bulls, common to medium	3.00@ 4.00

LIVE CALVES.

Vealers, good to choice	7.00@ 8.00
Vealers, medium	5.00@ 6.50

LIVE LAMBS.

Lambs, good to choice	@ 8.00
Lambs, medium	@ 6.00
Lambs, common	@ 3.50

LIVE HOGS.

Hogs, 160-210 lbs.	4.75@ 4.90
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DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	7.00@ 7.50
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	.15 @16
Choice, native, light	.15 @16
Native, common to fair	.13 @14

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.15 @16
Native choice yearlings, 440@600 lbs.	.15 @16
Good to choice heifers	.13 @14
Good to choice cows	.11 @12
Common to fair cows	.8 @9
Fresh bologna bulls	6½@ 7½

BEEF CUTS.

	Western.	City.
No. 1 ribs	.22 @24	.24 @25
No. 2 ribs	.19 @21	.20 @22
No. 3 ribs	.16 @18	.16 @18
No. 1 loins	.28 @32	.30 @32
No. 2 loins	.22 @24	.26 @28
No. 3 loins	.18 @20	.22 @24
No. 1 hinds and ribs	.16 @20	.16 @20
No. 2 hinds and ribs	.14 @15	.15 @16
No. 3 hinds and ribs	.12 @13	.14 @15
No. 1 rounds	.12 @13	.12 @13
No. 2 rounds	.11 @12	.11 @12
No. 3 rounds	.10 @11	.10 @11
No. 1 chuck	.11 @12	.11 @11
No. 2 chuck	.10 @11	.10 @11
No. 3 chuck	.8 @10	.8 @9
Bolognas	.6½@ 7½	.7½@ 8½
Rolls, reg., 4@8 lbs. avg.	.22 @23	.22 @23
Rolls, reg., 4@8 lbs. avg.	.17 @18	.17 @18
Tenderloins, 4@6 lbs. avg.	.50 @60	.50 @60
Tenderloins, 5@6 lbs. avg.	.50 @60	.50 @60
Shoulder clods	.11 @12	.11 @12

DRESSED VEAL.

Choice	.16 @18
Good	.14 @16
Medium	.12 @14
Common	.10 @12

DRESSED SHEEP AND LAMBS.

Lambs, choice	13.50@14.50
Lambs, good	12.50@13.50
Sheep, good	7.50@ 8.00
Sheep, medium	6.00@ 7.50

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.13 @14
Pork tenderloins, fresh	.30 @35
Pork tenderloins, frozen	.27 @28
Shoulders, city, 10@12 lb. avg.	.13 @15
Shoulders, Western, 10@12 lb. avg.	.7½@ 8
Butts, boneless, Western	.10 @11
Butts, regular, Western	.8½@ 9½
Hams, Western, fresh, 10@12 lb. av.	.11 @12
Hams, city, fresh, 6@10 lb. av.	.13 @20
Picnic hams, Western, fresh, 6@8 lbs.	.8 @9
average	.8 @9
Pork trimmings, regular 50% lean	.6 @7
Pork trimmings, regular 50% lean	.6 @7
Spareribs, fresh	.7 @8

SMOKED MEATS.

Hams, 8-10 lbs. avg.	.16 @18
Hams, 10@12 lbs. avg.	.15 @17
Hams, 12@14 lbs. avg.	.15 @16
Picnics, 4@6 lbs. avg.	.9½@ 10½
Picnics, 6@8 lbs. avg.	.9½@ 10½
Rollettes, 8@10 lbs. avg.	.13 @14
Beef tongue, light	.22 @24
Beef tongue, heavy	.24 @27
Bacon, boneless, Western	.16 @18½
Bacon, boneless, city	.17 @20
City pickled bellies, 8@10 lbs. avg.	.14 @16

FANCY MEATS.

Fresh steer tongues, untrimmed	18c a pound
Fresh steer tongues, l. c. trim'd	35c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	15c a pound
Mutton kidneys	10c each
Livers, beef	41c a pound
Oxtails	15c a pound
Beef hanging tenders	26c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .25 per cwt.
Breast fat	@ .50 per cwt.
Edible suet	@ .01½ per lb.
Cond. suet	@ .75 per cwt.

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	.4	.65	.70	.75	1.10
Prime No. 2 veals	.2	.45	.45	.50	.85
Buttermilk, No. 1	1	.35	.40	.45	—
Buttermilk, No. 2	1	.20	.25	.30	—
Branded gruby	1	.10	.15	.20	.25
Number 3	1	.10	.15	.20	.25

BUTTER.

Creamery, extra (92 score)	@20
Creamery, firsts (91 score)	@19½
Creamery (88 to 89 score)	19½@10½

EGGS.

(Mixed Colors.)

Special packs, including unusual henry	.16 @17½
Standards—45 lbs. net	.14½@15½
Rehanded receipts—43 lbs. net	.14 @14½
Checks	.11 @12½
Refrigerators, as to quality	10½@12½

LIVE POULTRY.

Fowls, colored, av. lb., via express	@19
Broilers, Leghorns, via express	@23

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	.18 @20
Western, 48 to 54 lbs. to dozen, lb.	.18 @21
Western, 43 to 47 lbs. to dozen, lb.	.18 @20
Western, 36 to 42 lbs. to dozen, lb.	.17 @19
Western, 30 to 35 lbs. to dozen, lb.	.16 @18
Fowls—fresh—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb.	.21 @21
Western, 48 to 54 lbs. to dozen, lb.	.22 @22
Western, 43 to 47 lbs. to dozen, lb.	.21 @21
Western, 36 to 42 lbs. to dozen, lb.	.20 @20
Western, 30 to 35 lbs. to dozen, lb.	.19 @19

Ducks, frozen—	
Long Island, No. 1	.16 @17
Squabs—	
White, ungraded, per lb.	.30 @35
Turkeys, fresh—dry pkd.:	
Young toms, average best	.20 @22
Young hens, average best	.21 @25
Fowls, frozen—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs., per lb.	.20 @20
Western, 48 to 54 lbs., per lb.	.21 @21
Western, 43 to 47 lbs., per lb.	.20 @20

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended April 7, 1932:

	Apr. 1	2	4	5	6	7
Chicago	.20½	.20	.19½	.19½	.19	.18½
New York	.21	.20½	.20½	.20	.20	.20
Boston	.22½	.21½	.21½	.20½	.20½	.20½
Phila.	.22	.21½	.21½	.21	.21	.21

Wholesale price carlots—fresh centralized butter—90 score at Chicago:

	20½	19½	19½	19½	19	18½
Receipts of butter by cities (tubs):						
This week.	34,776	38,202	38,602	700,172	771,216	
Last week.	61,518	62,134	58,905	1,059,014	1,006,082	
Since Jan. 1—	17,770	12,174	16,980	279,873	244,937	
1932.	21,948	21,962	20,110	339,325	332,662	
1931.						

Total .135,961 134,472 134,297 2,438,384 2,354,927

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	Apr. 7.	Apr. 7.	Apr. 8.	last year.
Chicago	42,776	67,212	1,009,191	1,605,022
New York	7,621	24,363	920,836	3,182,765
Boston	4,799	7,843	321,069	622,667
Phila.	25,960	9,900	808,240	1,174,886
Total	81,156	109,318	3,140,346	6,585,340

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton ex vessel Atlantic ports	26.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@nom.
Blood dried, 15-16% per unit	@ 1.50
Fish scrap, dried, 11% ammonia	
10% B. P. L. f.o.b. fish factory. Nominal	
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	2.05 & 10c
Fish scrap, acidulated, 9% ammonia, 3% A. P. A. Del'd Balt. & Norfolk	2.00 & 50c
Soda Nitrate in bags, 100 lbs. spot	1.77 & 1.80
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	1.50 & 10c
Tankage, unground, 9@10% ammonia	.90c to \$1.00 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@18.00
Bone meal, raw, India, 4½ and 50 bags, per ton, c.i.f.	@19.75
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.00
Potash.	
Manure salt, 20% bulk, per ton	@12.05
Kalnut, 14% bulk, per ton	@ 9.70
Muriate in bags, basis 80% per ton	@37.15
Sulphate in bags, basis 90%, per ton	@48.25

Beef.

Cracklings, 50% unground	@ .20c
Cracklings, 60% unground	@ .20c

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00@ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 60.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 60.00
Thick bones, avg. 85 to 90 lbs., per 100 pieces	@ 70.00
Horns, according to grade	75.00@300.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended April 9, 1932, with comparisons:

	Week ended Apr. 9	Prev. week	Cur. week, 1931.
West. dresd. meats:			
Steers, carcasses	5,478	6,349	8,924
Cows, carcasses	757	594	690
Bulls, carcasses	298	230	217
Veals, carcasses	12,844	7,076	11,532
Lambs, carcasses	22,223	21,576	18,234
Mutton, carcasses	1,884	1,390	2,552
Beef cuts, lbs.	379,600	343,062	283,585
Pork cuts, lbs.	2,120,758	1,484,172	2,245,189
Local slaughter:			
Cattle	8,575	8,386	8,800
Calves	13,290	13,910	17,392
Hogs	49,356	40,368	40,008
Sheep	79,358	75,193	67,900

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended April 9, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef		34,200 lbs.
Canada—Bacon		3,900 lbs.
Canada—Calf livers		800 lbs.
Canada—Pork cuts		10,000 lbs.
Canada—Sausage		247 lbs.
Canada—Sweet pickled hams		9,000 lbs.
Czechoslovakia—Ham		2,800 lbs.
Czechoslovakia—Sausage		516 lbs.
England—Meat paste		805 lbs.
England—Ox tongues		1,001 lbs.
Germany—Ham		7,982 lbs.
Germany—Sausage		5,761 lbs.
Ireland—Ham		144 lbs.
Ireland—D. S. pork		1,370 lbs.
Italy—Ham		420 lbs.
Italy—Sausage		7,771 lbs.
Norway—Sausage		1,168 lbs.
Paraguay—Canned corned beef		35,000 lbs.
Uruguay—Canned corned beef		24,300 lbs.

Emil Kohn, Inc.
Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

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Caledonia 0113-0114

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